

Welmoed Chenin Blanc 2018

Succulent aromas of guava, fresh green apples and limes delivers a balanced Chenin Blanc, which is further enhanced by the fruity, crisp and zingy palate.

Excellent served with a light smoked salmon and cream cheese salad or snoek paté. Suitable for vegetarians but not for vegans.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Welmoed Winery

winemaker : Bernard Claassen

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.58 g/l pH : 3.54 ta : 6.27 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Screwcap

ageing :

Ready to enjoy now or within the next two years.

Located in Stellenbosch, the farm of Welmoed was first granted to Governor Simon van der Stel in 1690. Over the years, many great wines have been produced in the Welmoed cellar. Today, Welmoed maintains its proud winemaking tradition.

in the vineyard : The grapes were sourced from premium bushvines on hillside slopes in the Stellenbosch region. The vines were selected due to the fact that they yielded very concentrated and complex tropical flavours.

about the harvest: Fruit is harvested at optimum ripeness (22 - 24°B)

in the cellar : Fruit is harvested at optimum ripeness (22 - 24°B) with minimum skin contact and two days of settling of juice prior to fermentation. Fermentation takes place in stainless steel tank at temperatures of 13 - 15°C. After primary fermentation, wine is kept on its primary fermentation lees for two months which will add to the boldness and complexity of the palate. No wood treatment.

