

## Welmoed Merlot 2017

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This wine displays multiple layers with aromas of mulberries, plums and vanilla. The palate is refined with notes of black berries, cherries and a hint of mint, complemented with soft ripe tannins.

Excellent served with meat dishes or a platter of cold meats and pickled vegetables. Suitable for vegetarians but not for vegans.

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**variety :** Merlot | 100% Merlot

**winery :** Welmoed Winery

**winemaker :** Bernard Claassen

**wine of origin :** Stellenbosch

**analysis :** alc : 13.95 % vol   rs : 3.52 g/l   pH : 3.48   ta : 5.65 g/l

**type :** Red   **style :** Dry   **body :** Medium   **taste :** Herbaceous   **wooded**

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

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### ageing :

Ready to be enjoyed now with the potential to age for three years.

The grapes were sourced from a selection of vineyards in the Stellenbosch region, prior to the harvest season. The vines are grown in a cool Mediterranean climate using a five-wire system within weathered granite soil.

Viticulturist: Francois de Villiers

### in the vineyard :

The grapes were sourced from a selection of vineyards in the Stellenbosch region, prior to the harvest season. The vines are grown in a cool Mediterranean climate using a five-wire system within weathered granite soil.

**about the harvest:** The grapes were harvested at 23° to 25° Balling at the end of February and early March.

### in the cellar :

The grapes were harvested at 23° to 25° Balling at the end of February and early March. Fermentation took place at 24° to 27° Celsius in static red fermenters, followed by a two-day cold soak to achieve an intense extract. Malolactic fermentation and maturation took place in stainless steel tanks with selected medium toast French oak staves for approximately eight months.

