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Welmoed Cabernet Sauvignon 2016

This full-bodied Cabernet Sauvignon displays aromas of fresh black current and mulberries. The palate is elegant with notes of dark berries and a hint of oak followed with a lingering finish.

Excellent served with robust red meat dishes as well as sautéed or pickled vegetables. Suitable for vegetarians but not for vegans.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Welmoed Winery
winemaker : Bernard Claassen
wine of origin : Stellenbosch
analysis : **alc :** 13.33 % vol **rs :** 2.64 g/l **pH :** 3.5 **ta :** 5.48 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap



ageing :

Ready to be enjoyed now with the potential to age for three 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 picked at optimum ripeness and selected from premium vineyards in the Stellenbosch region. The vines are grown in a cool Mediterranean climate using a five-wire hedge system within soils ranging from loamy sand to weathered granite.

about the harvest: The grapes were harvested at 23° to 24° Balling.

in the cellar :
The grapes were harvested at 23° to 24° Balling and cold soaked for two days prior to primary fermentation. Fermentation took place at 24° - 27° Celsius, during which the extraction of colour and varietal aromas by means of pump over and delastage in static red fermenters was done. Malolactic fermentation and maturation took place in stainless steel tanks with selected medium toast French oak staves for approximately eight months. A cold soak and slower yeast strain were used during primary fermentation, which resulted in a well-balanced wine with beautiful varietal characters and an overall good finish.