

Welmoed Pinotage 2017

This uniquely South African wine shows aromas of ripe raspberries, black berries and vanilla on the nose. Firm but elegant tannins compliment the juicy dark plum palate.

Excellent served with rich meat dishes like oxtail.

variety : Pinotage | 100% Pinotage
winery : Welmoed Winery
winemaker : Bernard Claassen
wine of origin : Stellenbosch
analysis : alc : 13.93 % vol rs : 2.58 g/l pH : 3.5 ta : 5.36 g/l
type : Red style : Dry body : Medium taste : Fruity wooded
pack : Bottle size : 750ml closure : Screwcap

ageing :

Ready to be enjoyed now or within the next 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 selected from premium vineyards in the Stellenbosch region. The vines were grown in a cool Mediterranean climate and loamy clay soils.

about the harvest:

The grapes were harvested at 24° Balling in early to mid-February.

in the cellar :

Fermentation took place on its skins for approximately five days at 25° - 28° Celsius within static red fermenters. Skins were pressed off prior to dryness to retain its soft ripe tannins and avoid any unnecessary varietal tannins. Malolactic fermentation and maturation took place in stainless steel tanks with selected medium toast French oak staves for approximately eight months.

