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Welmoed Shiraz 2018

Appearance: Deep ruby red colour.
Nose: This blend has a nose brimming with blackcurrant and raspberry, complemented with a hint of spice.
Palate: A light oak treatment complements the supple fruit flavours on the palate and adds to a lingering finish.

Excellent served with a pepper crusted steak or a lamb stew and roasted vegetables.

variety : Shiraz | 100% Shiraz
winery : Welmoed Winery
winemaker : Bernard Claassen
wine of origin : Stellenbosch
analysis : **alc :** 13.60 % vol **rs :** 3.64 g/l **pH :** 3.64 **ta :** 5.38 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Ready to be enjoyed now or within the next three to five 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 2018 harvest season was really challenging, due to a prolonged drought, which some believe to be the worst in 100 years. The Stellenbosch region's vineyards had good bunch quality overall, although bunches were lighter than usual with less and smaller berries per bunch due to the drought conditions and water shortages. This led to a smaller wine grape harvest than in 2017.

about the harvest: The grapes were harvested at 23° - 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 2g/lt of selected medium toast French oak staves for approximately eight months.