

## Welmoed Reserve Shiraz 2000

Bright deep ruby red with cherry red edge. Nose shows hints of violets, liquorice, black pepper and berry fruit and rich oak spice characters of vanillin and cedar. Entrance is big with liquorice and black cherry flavours, well-integrated mid-palate, supple and well-balanced acidity and tannin. Persistent lingering finish. A wine to compliment any meat dish that can stand up to the full character of this wine. So, with spicy food this wine is a must!

**variety :** Shiraz | Shiraz

**winery :** Welmoed Winery

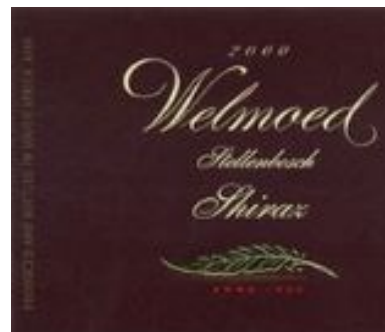
**winemaker :** Carmen Stevens

**wine of origin :** Coastal

**analysis :** alc : 14.20 % vol    rs : 1.87 g/l    pH : 3.55    ta : 6.16 g/l

**type :** Red

**pack :** Bottle    **closure :** Cork



**ageing :** Drink the wine now or leave it to still develop in character and style for up to 5 years.

**in the vineyard :** Cool dry summer followed by short January heat wave and it meant early ripening and higher alcohol to achieve proper ripeness.

The vines are trellised on a 5-wire hedge system, and have an average yield of 6 tonnes per hectare. Combinations of premium blocks (age between 4-10 years, and the other older than 20 years) were used to get a multi-flavoured combination.

**about the harvest:** The grapes were harvested at 24.5Å°C at the end of February and early March. The vines are grafted on 101-14 Mgt and planted on loamy sand.

**in the cellar :** Grapes were selected from low-bearing vineyards, crushed and inoculated with a selected yeast. Fermentation took place between 25-28Å°C with regular "remontage" to extract the fruit flavours and colour. It was fermented dry on the skins and allowed a further 3 weeks maceration prior to pressing and aging in French oak barrels.