

## Welmoed Shiraz 2001

Bright deep ruby red. Aromas of violets, liquorices, black pepper and berry fruit with rich oak and spice characters.

Full palate with liquorices and black cherry flavours, well integrated tannins and a persistent yet soft 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 :**

**winemaker :** Chris Kelly

**wine of origin :** Coastal

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

**pack :** Bottle

Veritas 2002 - Silver



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

**in the vineyard :** The vines are trellised on a 5-wire hedge system, and have an average yield of 6t/ha. Combinations of premium blocks (age between 4-10 years, and the other older than 20 years) were used to get a multi-flavoured combination. The vines are grafted on 101-14 Mgt and planted on loamy sand.

**about the harvest:** The grapes were harvested at 24.5Â°B at the end of February, early March. Cool dry summer followed by short January heat wave which meant early ripening and higher alcohol to achieve proper ripeness.

**in the cellar :** Grapes were selected from low-bearing vineyards, crushed and inoculated with selected yeast. Fermentation took place between 25 - 28 Â°C with regular â€œremontageâ€ 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.