

## Welmoed Shiraz 2002

### Veritas 2003 - Silver

Bright deep ruby red. Aromas of violets, liquorices, black pepper and berry fruit with rich oak and spice characters. A lovely well balanced wine with a full palate. Liquorices and black cherry flavours, with well integrated tannins and a persistent yet soft finish.

Herb crusted rack of lamb or ostrich fillet with gorgonzola and spinach stuffed mushrooms in a red wine jus.

**variety :** Shiraz | Shiraz

**winery :**

**winemaker :** Our Winemaking team

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol   rs : 2.71 g/l   pH : 3.62   ta : 5.94 g/l  
wooded

**pack :** Bottle

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**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 which 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 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 24.5° Balling at the end of February, early March.

**in the cellar :** Grapes were selected from low-bearing vineyards, crushed and inoculated with selected yeast. Fermentation took place between 25 - 28°C. It was fermented dry on the skins and allowed a further 3 weeks maceration prior to pressing and aging in French oak barrels for 12 months.

