

## Welmoed Pinotage 2004

South Africa's most famous grape produces a succulent, sweet nose and deliciously round, plummy ripe fruit flavours.

Suitable for vegetarians but not for vegans. Enjoy slightly chilled with beef carpaccio or grilled meats.

**variety** : Pinotage | 100% Pinotage

**winery** : Welmoed Winery

**winemaker** : Our Winemaking team

**wine of origin** : Coastal

**analysis** : **alc** : 13.7 % vol   **rs** : 1.7 g/l   **pH** : 3.62   **ta** : 5.97 g/l

**type** : Red

**pack** : Bottle

**ageing** : Drink within three years.

**in the vineyard** : Yield: 8-10 tons/ha

Type of climate: Dry, hot summers. Wet, cold winters.

**in the cellar** : This wine is fermented on skins for  $\pm 7$  days, until the juice is drawn off at  $0^{\circ}$  Balling to retain soft tannins. Maturation takes place partly in French oak barrels, and some in tank.

