

Welmoed Shiraz 2004

A wine of character and style, hints of cedar wood and oak aromas mix with balanced fruit flavours.

Suitable for vegetarians but not for vegans. Complements and enhances any red meat dish.

variety : Shiraz | 100% Shiraz

winery : Welmoed Winery

winemaker : Our Winemaking team

wine of origin : Coastal

analysis : **alc** : 14.0 % vol **rs** : 2.03 g/l **pH** : 3.61 **ta** : 5.71 g/l

type : Red

pack : Bottle

ageing : Drink within three years.

in the vineyard : Yield: 6 tons/ha

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

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.

