



Welmoed

STELLENBOSCH HERITAGE SINCE 1690



MERLOT 2022

Located in Stellenbosch, the farm of Welmoed was first granted to Governor Simon van der Stel in 1690. Over the years, many great wines have been produced in the Welmoed cellar. Today, Welmoed maintains its proud winemaking tradition.

GRAPE VARIETALS

100% Merlot

WINEMAKING

The grapes were harvested at 23° to 25° Balling at the end of February and early March. Fermentation took place at 24° to 27°Celsius in static red fermenters, followed by a two-day cold soak to achieve an intense extract. Malolactic fermentation and maturation took place in stainless steel tanks with selected medium toast French oak staves for approximately eight months.

TASTING NOTES

Appearance: A deep red colour.

Nose: This wine displays multiple layers with aromas of mulberries, plums and vanilla.

Palate: A refined palate with notes of black berries, cherries and a hint of mint, complemented with soft ripe tannins.

Excellent served with meat dishes or a platter of cold meats and pickled vegetables.

AGEING POTENTIAL

The wine is ready to drink now with the potential to age for three years.

WINE OF ORIGIN

Stellenbosch, South Africa

WINE ANALYSIS

Alcohol: 13.45%

Residual Sugar: 3.9 g/L

Total Acidity: 5.4 g/L

pH: 3.55

www.stellenboschvineyards.co.za
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