

Welmoed

SHIRAZ 2021

Winemaker: Bernard Claassen
Viticulturist: Francois de Villiers
Cultivar: 100% Shiraz
Appellation: Stellenbosch

Chemical Analysis:

Alcohol: 13.76% by volume
Residual sugar: 3.5g/l
Total acidity: 5.1g/l
pH: 3.56

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.

Vinification:

The grapes were harvested at 23° - 24° Balling in early to mid-February. Fermentation took place on its skins for approximately five days at 25° - 28° Celsius within static red fermenters. Skins were pressed off prior to dryness to retain its soft ripe tannins and avoid any unnecessary varietal tannins. Malolactic fermentation and maturation took place in stainless steel tanks with 2g/l of selected medium toast French oak staves for approximately eight months.

Tasting Notes:

Appearance: Deep ruby red colour.

Nose: This blend has a nose brimming with blackcurrant and raspberry, complemented with a hint of spice.

Palate: A light oak treatment complements the supple fruit flavours on the palate and adds to a lingering finish.

Maturation Potential:

Ready to be enjoyed now or within the next three to five years.

Food Pairing:

Excellent served with a pepper crusted steak or a lamb stew and roasted vegetables.

