

Welmoed

ROSÉ 2024

<i>Winemaker:</i>	<i>Bernard Claassen</i>
<i>Viticulturist:</i>	<i>Francois de Villiers</i>
<i>Cultivar:</i>	85% Shiraz, 15% Viognier
<i>Appellation:</i>	Stellenbosch
<i>Website:</i>	www.stellenboschvineyards.co.za
<i>Tel:</i>	+27 (0)21 881 8041

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 20-21° Balling to preserve its primary fruit characters, fresh acidity and strawberry pink colour profile. Skin contact took place on the skins for approximately two to four hours, until desired colour was extracted. The juice was separated from the skins and completed its primary fermentation stage at 14° – 16° Celsius in stainless steel tanks. After fermentation, the wine was protein- and cold stabilised prior to bottling.

Tasting Notes :

Appearance: Vibrant and light with a pale pink hue.

Nose: Vibes of ripe strawberries, red apple and raspberries.

Palate: A stunning display of equilibrium between acidity and sweetness that deserves the crisp finish.

Maturation Potential:

Ready to be enjoyed now with the potential to age for two years.

Food Pairing:

Excellent served on its own or with grilled fish, salads or light sandwiches.

