



# Welmoed

STELLENBOSCH HERITAGE SINCE 1690



## PINOT GRIGIO 2024

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% Pinot Grigio

### WINEMAKING

The grapes were harvested at 21 to 23°C. De-stemming with minimum skin contact and two days of settling before fermentation. Fermentation took place at 13 and 15°C in stainless steel tanks, with no wood treatment. No malolactic fermentation was allowed.

### TASTING NOTES

Appearance: Pale yellow colour.

Nose: Expressive fruity aromas of melon and peach.

Palate: This wine delivers the ideal crisp and light taste of citrus that's perfect for a summer's day.

Excellent served with fish and other seafood dishes.

### AGEING POTENTIAL

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

### WINE OF ORIGIN

Stellenbosch, South Africa

### WINE ANALYSIS

**Alcohol:** 13.17%

**Residual Sugar:** 4.0 g/L

**Total Acidity:** 5.6 g/L

**pH:** 3.31



[www.stellenboschvineyards.co.za](http://www.stellenboschvineyards.co.za)  
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