

# Welmoed

## WELMOED PINOT GRIGIO SPARKLING WINE

<i>Winemaker:</i>	<i>Bernard Claassen</i>
<i>Viticulturist:</i>	<i>Francois de Villiers</i>
<i>Cultivar:</i>	100% Pinot Grigio
<i>Appellation:</i>	Western Cape
<i>Website:</i>	<a href="http://www.stellenboschvineyards.co.za">www.stellenboschvineyards.co.za</a>
<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.

### **Soil Type:**

Alluvial soil with clay subsoil.

### **Vinification:**

Grown within 15km from the Atlantic Ocean, our Pinot Grigio grapes are handpicked at optimal ripeness during the early morning hours. Slow cool fermentation follows 12 hours of skin contact and is bottled after spending two months on the lees.

### **Tasting Notes:**

This sparkling Pinot Grigio is a pale straw colour, with expressive aromas of orange blossom, green apple, and peach. The palate is crisp and perfectly balanced with a lively acidity. The finish is clean and dry with creamy hints of white pear.

### **Maturation Potential:**

Ready to be enjoyed now or within the next year.

### **Food Pairing:**

An ideal wine for warm summer days. Brilliant with light seafood dishes, sushi, or white meat.

### **Chemical Analysis:**

<i>Alcohol:</i>	13 % by volume
<i>Residual sugar:</i>	9.0 g/l
<i>Total acidity:</i>	6.0 g/l
<i>pH:</i>	3.35

