

Welmoed

CABERNET SAUVIGNON 2016

<i>Winemaker:</i>	<i>Bernard Claassen</i>
<i>Viticulturist:</i>	<i>Francois de Villiers</i>
<i>Cultivar:</i>	100% Cabernet Sauvignon
<i>Appellation:</i>	Stellenbosch
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Background

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.

The vineyards

The grapes were picked at optimum ripeness and selected from premium vineyards in the Stellenbosch region. The vines are grown in a cool Mediterranean climate using a five-wire hedge system within soils ranging from loamy sand to weathered granite.

The winemaking

The grapes were harvested at 23° to 24° Balling and cold soaked for two days prior to primary fermentation. Fermentation took place at 24° - 27° Celsius, during which the extraction of colour and varietal aromas by means of pump over and delastage in static red fermenters was done. Malolactic fermentation and maturation took place in stainless steel tanks with selected medium toast French oak staves for approximately eight months. A cold soak and slower yeast strain were used during primary fermentation, which resulted in a well-balanced wine with beautiful varietal characters and an overall good finish

Winemaker's comments

This full-bodied Cabernet Sauvignon displays aromas of fresh black current and mulberries. The palate is elegant with notes of dark berries and a hint of oak followed with a lingering finish.

Maturation potential:

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

Food pairing

Excellent served with robust red meat dishes as well as sautéed or pickled vegetables.

SUITABILITY FOR VEGETARIANS OR VEGANS

Suitable for vegetarians but not for vegans.

Chemical analysis

<i>Alcohol:</i>	13.33% by volume
<i>Residual sugar:</i>	2.64 g/l
<i>Total acidity:</i>	5.48 g/l
<i>pH:</i>	3.5

