

Welmoed

PINOTAGE | 2018

Winemaker: Bernard Claassen
Viticulturist: Francois de Villiers
Cultivar: 100% Pinotage
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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.

Vintage

The 2018 harvest season was really challenging, due to a prolonged drought, which some believe to be the worst in 100 years. The Stellenbosch region's vineyards had good bunch quality overall, although bunches were lighter than usual with less and smaller berries per bunch due to the drought conditions and water shortages. This led to a smaller wine grape harvest than in 2017.

Vinification

The grapes were harvested at 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 selected medium toast French oak staves for approximately eight months.

Tasting

Appearance: Clear ruby red colour.

Nose: Lovely notes of ripe raspberries, black berries and vanilla.

Palate: A proudly South African wine that's firm with a juicy dark plum flavor, complemented with an elegant tannin structure.

Maturation potential

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

Food pairing

Excellent served with rich meat dishes like oxtail.

Analysis

Alcohol:	14.3% by volume
Residual sugar:	3.17g/l
Total acidity:	5.28 g/l
pH:	3.46

