

# Welmoed

## CHARDONNAY 2018

<i>Winemaker:</i>	Abraham de Villiers
<i>Viticulturist:</i>	Francois de Villiers
<i>Cultivar:</i>	100% Chardonnay
<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
<i>Fax:</i>	+27 (0)21 881 8008

### **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 selected from premium vineyards in the Stellenbosch and Robertson regions. The vines were grown in the cool Mediterranean climate of Stellenbosch and the warmer areas of Robertson using five-wire hedge systems within loamy clay soil.

### **The winemaking**

The grapes were harvested at 22° to 24° Balling, with minimum skin contact and two days of settling before the start or primary fermentation. Fermentation took place partially in stainless steel tanks on 1 g/l of French oak staves and in 300-litre French oak barrels at 14° to 16° Celsius. No malolactic fermentation was allowed.

### **Winemaker's comments**

Bursting with lively tropical aromas of citrus, lime and orange blossoms, this wine does not disappoint. The palate provides opulent concentration as well as a rich texture that is further complemented by the hardy oaked aroma.

### **Maturation potential:**

Ready to enjoy now or within the next two years.

### **Food pairing**

Excellent served with rich poultry or seafood dishes.

### **SUITABILITY FOR VEGETARIANS OR VEGANS**

Suitable for vegetarians but not for vegans.

### **Chemical analysis**

<i>Alcohol:</i>	13.7 % by volume
<i>Residual sugar:</i>	3.35 g/l
<i>Total acidity:</i>	5.75 g/l
<i>pH:</i>	3.55

