

Welmoed

MERLOT 2018

Winemaker: Bernard Claassen
Viticulturist: Francois de Villiers
Cultivar: 100% Merlot
Appellation: Stellenbosch
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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 23° to 25° Balling at the end of February and early March. Fermentation took place at 24° to 27° Celsius in static red fermenters, followed by a two-day cold soak to achieve an intense extract. Malolactic fermentation and maturation took place in stainless steel tanks with selected medium toast French oak staves for approximately eight months.

Tasting

Appearance: A deep red colour.

Nose: This wine displays multiple layers with aromas of mulberries, plums and vanilla.

Palate: A refined palate with notes of black berries, cherries and a hint of mint, complemented with soft ripe tannins.

Maturation potential

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

Food pairing

Excellent served with meat dishes or a platter of cold meats and pickled vegetables.

Analysis

<i>Alcohol:</i>	13.45 % by volume
<i>Residual sugar:</i>	3.47 g/l
<i>Total acidity:</i>	5.45 g/l
<i>pH:</i>	3.47

