

Welmoed

PINOT GRIGIO 2018

Winemaker: Bernard Claassen
Viticulturist: Francois de Villiers
Cultivar: 100% Pinot Grigio
Appellation: Western Cape
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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 and Rawsonville regions. The vines are grown in a cool Mediterranean climate using a five-wire system.

The winemaking

The grapes were harvested at 21 to 23° Balling with minimum skin contact and two days of settling before fermentation. Fermentation took place at 13 and 15° Celsius in stainless steel tanks, with no wood treatment. No malolactic fermentation was allowed.

Winemaker's comments

This fresh easy drinking wine shows expressive fruity aromas of melon and peach. With the lime flavours that are extracted from the wine, this wine delivers the ideal crisp and light finish, perfect for a summer's day.

Maturation potential:

Ready to be enjoyed now or in the next two years.

Food pairing

An ideal wine for warm summer days. Brilliant with creamy pasta's or light seafood dishes.

SUITABILITY FOR VEGETARIANS OR VEGANS

Suitable for vegetarians but not for vegans.

Chemical analysis

<i>Alcohol:</i>	12.95 % by volume
<i>Residual sugar:</i>	3.55 g/l
<i>Total acidity:</i>	5.72 g/l
<i>pH:</i>	3.45

