

Welmoed

CHENIN BLANC 2017

Winemaker: Bernard Claassen
Viticulturist: Francois de Villiers
Cultivar: 100% Chenin Blanc
Appellation: 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 sourced from premium bushvines on hillside slopes in the Stellenbosch region. The vines were selected due to the fact that they yielded very concentrated and complex tropical flavours.

The winemaking

Fruit is harvested at optimum ripeness (22 - 24°B) with minimum skin contact and two days of settling of juice prior to fermentation. Fermentation takes place in stainless steel tank at temperatures of 13 - 15°C. After primary fermentation, wine is kept on its primary fermentation lees for two months which will add to the boldness and complexity of the palate. No wood treatment.

Winemaker's comments

Succulent aromas of guava, fresh green apples and limes delivers a balanced Chenin Blanc, which is further enhanced by the fruity, crisp and zingy palate.

Maturation potential:

Ready to enjoy now or within the next two years.

Food pairing

Excellent served with a light smoked salmon and cream cheese salad or snoek paté.

SUITABILITY FOR VEGETARIANS OR VEGANS

Suitable for vegetarians but not for vegans.

Chemical analysis

<i>Alcohol:</i>	13.5 % by volume
<i>Residual sugar:</i>	2.58 g/l
<i>Total acidity:</i>	6.27 g/l
<i>pH:</i>	3.54

