



Welmoed

STELLENBOSCH HERITAGE SINCE 1690



PINOTAGE 2022

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.

GRAPE VARIETALS

100% Pinotage

WINEMAKING

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 NOTES

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.

Excellent served with rich meat dishes like oxtail.

AGEING POTENTIAL

The wine is ready to drink now with the potential to age for three years.

WINE OF ORIGIN

Stellenbosch, South Africa

WINE ANALYSIS

Alcohol: 14.46%

Residual Sugar: 3.6 g/L

Total Acidity: 5.6 g/L

pH: 3.53



www.stellenboschvineyards.co.za
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