



STELLENBOSCH HERITAGE SINCE 1690



## CABERNET SAUVIGNON 2021

Located in Stellenbosch, the farm of Welmoed was first granted to Governor Simon van der Stel in 1690. The classic range of Welmoed wines epitomise Stellenbosch winemaking heritage.

### GRAPE VARIETALS

100% Cabernet Sauvignon

### WINEMAKING

The grapes were harvested at 23° to 24° Balling and cold soaked for two days prior to primary fermentation. Fermentation took place at 24° - 27° Celsius, during which the extraction of colour and varietal aromas by means of pump over and delastage in static red fermenters was done. Malolactic fermentation and maturation took place in stainless steel tanks with selected medium toast French oak staves for approximately eight months. A cold soak and slower yeast strain were used during primary fermentation, which resulted in a well-balanced wine with beautiful, classic varietal characters.

### TASTING NOTES

This full-bodied Cabernet Sauvignon displays aromas of fresh black current and mulberries. The palate is elegant with notes of dark berries and a hint of oak followed with a lingering finish.

Excellent served with robust red meat dishes as well as sautéed or pickled vegetables.

### 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: 12.89%

Residual Sugar: 2.9 g/L

Total Acidity: 5.8 g/L

pH: 3.5



[www.stellenboschvineyards.co.za](http://www.stellenboschvineyards.co.za)  
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