



Welmoed

STELLENBOSCH HERITAGE SINCE 1690



CHENIN BLANC 2023

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% Chenin Blanc

WINEMAKING

Fruit is harvested at optimum ripeness (22-24 °B) with minimum skin contact and two days of setting 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

WINEMAKING COMMENTS

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

AGEING POTENTIAL

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

FOOD PAIRING

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

WINE OF ORIGIN

Stellenbosch, South Africa

WINE ANALYSIS

Alcohol: 12.81%
Residual Sugar: 2.5 g/L

Total Acidity: 6.4 g/L
pH: 3.39



www.stellenboschvineyards.co.za
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