

ESTABLISHED 1777

WELGEGUND

HERITAGE WINES



PROVIDENCE 2015

TASTING NOTES:

The wine displays youth (brilliant, bright, red plum), and is fresh in colour. Complex fruit aromas, dark fruit (mulberry, blackberry & black cherry), but also some red cranberry fruit on the nose. Spice, cloves, nutmeg and a hint of pepper. The tannins are soft and extremely silky. Drink now, with further ageing beneficial.

WINEMAKER'S NOTES:

From best fruit in selected vineyards. All vineyards are dryland (bush vine), giving concentrated colours and aromas.

Vineyard age:

Shiraz: 13 years old
Cinsaut: 41 years old
Carignan: 12 years old

A Rhône style blend of 60% Shiraz, 30% Cinsaut and 10% Carignan. All cultivars were fermented separately. Cold soaking was conducted prior to fermentation, extracting colour early, with fermentation in open fermenters, with three punch downs a day. Two rack and returns (French - delestage) prior to 16 months in flexcubes with 95% French and 5% American oak. Only 30% new oak was utilized, respecting the fruit and the unique character of each cultivar. The wine was bottled in November 2016.

ANALYSIS:

Alcohol:	14,5%	Total Acidity:	6,1g/l
pH:	3,37	Residual Sugar:	2,1g/l

SERVING SUGGESTIONS:

Excellent with grilled pork medallions, grilled tuna, lamb and beef. Great with brandy flambé matured steak, served with a creamy Madagascan green peppercorn sauce. Serve with hearty homemade soups in winter. Pairs to perfection with venison, e.g. Springbok and Kudu. Very well received with dark chocolate nougat, or mature cheese for dessert.

AWARDS:

2017 Silver Decanter UK Award
2018 Platter Awards - 4 Stars ★★★★★