

ESTABLISHED 1777
WELGEGUND
HERITAGE WINES



JACK'S JOURNEY 2021

TASTING NOTES

A youthful wine with dark purple hues. The nose shows spice, cloves, cardamom and sour cherries, with black berry prominent. The soft palate is refined and layered with liquorice towards the finish. The tannins are integrated, round and soft.

VITICULTURE

A classic blend of Grenache Noir and Cinsault. Both cultivars are from low yielding, dry land vineyards and are ideally suited to their terroir resulting in a wine with concentrated colour and intense, yet fresh flavours.

VINICULTURE

The Grenache Noir and Cinsault cultivars were each harvested at optimal ripeness and fermented separately. The Grenache Noir was whole bunch fermented in an open stainless-steel tank and the wine finished fermentation on the skins and was pressed when dry. A portion of the Cinsault grapes went to open fermenters, mostly whole clusters with stalks intact. The grapes were cold soaked for 72 hours and inoculated with a Rhône yeast strain. Another portion was placed in open 500 litre barrels and naturally fermented. The different components were aged separately.

SERVING SUGGESTIONS:

An excellent companion to any red meat dish especially venison, lamb stew and roast pork belly. Compliments coq au vin, duck and smoked cuts of fish. Serve with salads, cheese or charcuterie platters. Also pairs well with Italian pasta and pizza. Delicious with spicy Indian cuisine.

ANALYSIS

Vintage: 2021
Cultivars: Grenache Noir, Cinsault
Appellation: Wellington
Alcohol: 13,5%
pH: 3,53
Total Acidity: 5,1 g/l
Residual Sugar: 2,9 g/l
Optimum Drinking: From 2024
Oak: 40% wooded, 2nd fill 500L barrels
12 months
Ageing: 12 months
Production: 2267 bottles

TERROIR

Aspect: Southwest
Trellising: Bush Vine
Climate: Cold winters, very hot summers
Rainfall: 784mm/year
Geology: Decomposed Granite
Hectares: 1,23 / 2,16
Yield: 8,7 tons/ha 2,7 tons/ha
Harvested: February 2021