



ESTABLISHED 1777
WELGEGUND
HERITAGE WINES



PROVIDENCE 2021

TASTING NOTES

The nose opens with white pepper, perfume, black berries and a hint of lavender, with spear mint and liquorice layers. The palate showcases red cherry, chocolate, with a touch of coffee and raspberry. The wine is medium bodied, juicy and elegant with soft round tannins. Potential to age very well.

VITICULTURE

A Rhône style blend, all cultivars are from low yielding, dry land vines resulting in concentrated colours and intense fruit flavours.

VINICULTURE

A Rhône style blend of Syrah, Cinsault and Grenache Noir, the best fruit from each vineyard was selected and all cultivars were picked at optimum ripeness and fermented separately. The Syrah and Grenache Noir were fermented in open fermenters. The Cinsault was fermented in new French oak barrels, making for early wood integration. Most of the fruit was kept intact with whole bunch fermentation the norm. 50% of the wine was wooded and matured in barrels for 16 months. The wine was blended and bottled, unfiltered, in September 2022.

SERVING SUGGESTIONS:

An excellent companion to Springbok medallions in a red wine jus with fresh seasonal vegetables and drizzled with parsley butter. Also pairs beautifully with a rich lamb stew, home-made ham & pea soup, venison, duck, or Thai green curries. Delicious with flambéed black cherry and cream filled crêpes, and with a cheese platter.

ANALYSIS

Vintage: 2021
Cultivars: Shiraz, Cinsaut, Grenache Noir
Appellation: Wellington, South Africa
Alcohol: 14% vol
pH: 3,40
Total Acidity: 5,6 g/l
Residual sugar: 1,7 g/l
Oak: 80% French, 20% Austrian
Ageing: 16 months
Production: 3400 bottles

TERROIR

Aspect: West, Southwest & North
Trellising: Bush Vines & Perold
Climate: Cold Winters, very hot summers
Rainfall: 800mm – pre-season
Geology: Decomposed Granite
Hectares: 1,3 / 2,16 / 1,23
Yield: 5,4 tons/ha
Harvested: February 2021