

ESTABLISHED 1777  
**WELGEGUND**  
HERITAGE WINES



## WELGEGUND ROSÉ 2023

### TASTING NOTES

A vibrant wine, light cherry blossom pink in colour. There is an explosion of red fruit on the nose which shows layers of red cherry, watermelon, tangerine, peach, raspberry and strawberry. It has a fresh and extremely well balanced palate with a long and sophisticated finish.

### VITICULTURE

A blend of three red grapes, two of the three varietals are from Certified Heritage Vineyards. All cultivars are from dryland bush vines.

### VINICULTURE

A blend of Old Vine Cinsault, Old Vine Carignan and Grenache Noir. All the grapes were picked in the early morning, on the same day and the grapes were cooled for 24-hours to 13°C and crushed together. The skins spent 1 hour in the press before pressing to extract colour and aromas. The lees were settled for 3 days and the clear juice was racked and inoculated with a Rhône yeast strain. The fermentation took 18 days and the temperature was kept between 14°C to 17°C. The wine was then aged on the fine lees for 6 months. It bottled in August 2023.

### SERVING SUGGESTIONS:

A sophisticated and elegant rosé, it is an ideal accompaniment to crayfish, mussels and other seafood. Enjoy with creamy white cheese or a summer picnic basket. A beautiful outdoor wine, perfect for al fresco lunches and dinners, it is also refined enough for fine dining and stylish dinner parties.

### ANALYSIS

Vintage: 2023  
Cultivars: Carignan, Cinsault, Grenache Noir  
Appellation: Wellington, South Africa  
Alcohol: 12,53%  
pH: 3,42  
Total Acidity: 5,7 g/l  
Residual Sugar: 1,8 g/l  
Production: 900 bottles

### TERROIR

Aspect: West & Southwest  
Trellising: Bush Vines  
Climate: Cold winters, very hot summers  
Geology: Decomposed granite  
Hectares: 3,38 / 2,16 / 1,23  
Harvested: February 2023