



**OUPA SE WYN 2008** 

Handcrafted. Tradition. Authentic. Legendary. Timeless

## VITICULTURE AND WINEMAKING

Grapes from old bush vine Red muscadel and Muscat du Hambourg are picked at 25 degrees balling. The skins are punched down for 24 hours to extract some colour into the juice. The next morning the juice is pressed and fortified with neutral wine spiritus.

## THE STORY

Weltworede Est

Planted in 1926, these bush vines are frail but still offering their crop every year. A blend of Red Muscadel and Muscat du Hambourg is made from ancient vines. This is the only vineyard in South Africa to be declared a Conservation Worthy Property by the Board of National Monuments. The picture on the label is that of my great-grandfather, the founder of Weltevrede.

# **TASTING NOTES**

Red brick colour. Rich aromas of ripe cherries and raisens on the nose and on the palate with a hint of dates on the finish. Fortified and full sweet.



# AGING POTENTIAL

Will last for 10 years or more

## **ANALYSIS**

Alc 15.5%, RS 172,9 g/l, TS 4.3 g/l

## **FOOD TO MATCH**

Cheese board, venison pie and any desert with flavors of chocolate or dark berries.