

Dekker's Valley 'Revelation' 2010

A smooth and fruity red made from Cabernet Sauvignon, Shiraz and Pinotage. Lightly wooded with accessible fruit makes this a wine that can be enjoyed today. A great wine to have available for last minute entertaining!

Food pairing suggestions include roast meats, braai meat and chicken and mushroom pie.

variety : Cabernet Sauvignon | 52% Cabernet Sauvignon, 40% Shiraz, 8% Pinotage

winery : Dekkersvlei Wine Estate

winemaker : Mellasat Vineyards

wine of origin : Paarl

analysis : alc : 14.08 % vol rs : 4.9 g/l ta : 5.36 g/l

type : Red **style :** Dry **taste :** Fruity

pack : 0 **size :** 0 **closure :** 0

*Platter's South African Wine Guide: 3**

Fresh & vividly fruity, with supple tannins. Easy winter sipper.

in the cellar :

Yeast (Laffort Zymaflore RX60 for Pinotage, Zymaflore F15 for Shiraz and natural yeast fermentation for Cabernet Sauvignon) was inoculated within 24 hours after crushing then fermented for 6 days on skins at an average temperature of 25°C. Pressed at approx 2°balling. Malolactic fermentation induced in tank and completed within six months.

The wine was barrel matured using a mixture of 300 litre and 225litre French oak barrels (2nd, 3rd & 4th fill only) for 12 months. The wine was only blended after barrel maturation using Cabernet Sauvignon (52%), Shiraz (40%) and Pinotage (8%).

After blending the wine was lightly fined and racked from tank to tank. No filtering of the wine was undertaken except at bottling when a 5-micron filtration was used.

