

Mellasat Chardonnay 2011

Barrel fermented in the Burgundian style. Hints of citrus and quince balance elegantly with good acidity to give an elegant mouthfeel. Partial malolactic fermentation together with lees stirring in the barrel assist with the structure of this wine which is more medium bodied.

Food suggestions include oysters, crayfish, smoked salmon and chicken salad.

variety : Chardonnay | 100% Chardonnay

winery : Dekkersvlei Wine Estate

winemaker : Mellasat Vineyards

wine of origin : Paarl

analysis : alc : 13.2 % vol rs : 2.8 g/l ta : 5.8 g/l

type : White **style :** Dry **body :** Medium **wooded**

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

*Platter's South African Wine Guide: 3 ½ **

Creamy caramel biscuit, citrus flavor & vibrant acidity, rounded and full. Perfect for seafood.

in the cellar :

The grapes were pressed by pneumatic bag press and juice settlement undertaken for 2 days. The must was then transferred to 300li French (30% second fill/70% third fill) oak barrels. Yeast (Laffort VL2) was inoculated then fermented for approximately 28 days at an average temperature of 17 degrees C. Malolactic fermentation was partially encouraged in barrel after the alcoholic fermentation and the lees stirred (batonnage).

Some gelatine fining was also used to clarify the wine prior to bottling.

No filtering of the wine was undertaken except at bottling when a medium filtration (split AF70/110) was undertaken.

