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Mellasat Tempranillo / Cabernet Sauvignon 2012

This wine was matured in French oak barrels for 18 months, with the nose giving a cigar box aroma leading to marinated cherry and autumn blackberry on the palate. With the smaller proportion of Cabernet sauvignon (25%) giving a balancing back bone of tannin and structure.

Food pairing suggestions include chorizo and other cured meats, slow cooked lamb shank on a bed of polenta and hearty casseroles.



variety : Tempranillo | 69% Tempranillo, 31% Cabernet Sauvignon
winery : Dekkersvlei Vineyards
winemaker : Mellasat Vineyards
wine of origin : Paarl
analysis : **alc :** 14.56 % vol **rs :** 2.3 g/l **ta :** 6.8 g/l
type : Red **style :** Dry **taste :** Herbaceous
pack : 0 **size :** 0 **closure :** 0

ageing : It is expected this wine will continue to develop for several years to come.

in the cellar :
Matured as separate cultivars in small French (Nadalie & Toneleria Nacional) oak barrels (300 & 225li), 23% second fill, 31% third fill and 46% for 18 months.

Yeast (Tempranillo: Laffort F83, Cab Sauv.: Laffort FX10) inoculated within 48 hours after crushing then fermented for 5 to 7 days on skins at an average temperature of 24 degrees C. Pressed at approx 3° balling. Malolactic fermentation induced in barrel and completed within five to six months.

The wine was blended in September 2012 using **69% Tempranillo 2011** vintage, and **31% Cabernet Sauvignon 2011** vintage. A light fining of Biolees (a derivative of yeast cell walls certified for organic use) was used after blending and it was bottled in October 2012.

No filtering of the wine was undertaken except at bottling when a 5-micron filtration was used.