

Dekker's Valley Seraphic 2014

An unwooded blend of Chardonnay, Chenin Blanc and Viognier that was co-fermented to provide an integrated expression of fruit purity. Floral hints of peach and apricot blossom on the nose from the aromatic characteristics of Viognier give way to apple crispness on the initial palate, following through to the full ripeness of Canteloup melon.

An ideal wine to partner with fresh summer salads and seafood.

variety : Chardonnay | 67% Chardonnay, 24% Chenin Blanc, 9% Viognier

winery : Dekkersvlei Wine Estate

winemaker : Mellasat Vineyards

wine of origin : Paarl

analysis : alc : 13.0 % vol

type : White **style :** Dry **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Cork

No ratings or awards have entered for yet.

in the vineyard : The wine was made from Chardonnay, Chenin Blanc and Viognier grapes that were produced on the farm Dekkersvlei in Klein Drakenstein near Paarl (approx 254 metres above sea level). Most of the vines are trellised with drip irrigation but the Chenin Blanc are 35 year old bush vines with no irrigation. Between the three cultivars the yield averaged 7.5 tonnes per hectare.

about the harvest: Harvest date 11th to 20th February 2014

Balling (average) 23.2°B

pH (average) 3.41

Acidity (average) 6.4 g/li

in the cellar :

Yeast (Vasson Epernay 2) was inoculated after 48 hours of juice settlement of the first cultivar, Chardonnay, then the other varieties were added sequentially upon intake and co-fermented for 21 days at an average temperature of 14°C until dry. An addition of tartaric acid was made as the juice was racked off the settlement lees to correct pH pre-fermentation.

The wine was unwooded, made in a reductive style, remaining in tank until the bottling date. Protein stabilisation of the wine was carried out using bentonite, and tartrate stabilisation was undertaken prior to bottling.

The wine was fined in tank using PVPP and isinglass and careful racking. No filtering of the wine was undertaken except at bottling when a split 70/110 AF sterile filtration was used.

Production was 557 cases (equivalent to 12 x 750ml bottles) under screwcap closure and the wine released to the South African market in December 2014, and in Europe during March 2015.

