

Mellasat Tempranillo 2015

Nose giving a cigar box aroma leading to marinated cherry and autumn blackberry on the palate.

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

variety : Tempranillo |

winery : Dekkersvlei Wine Estate

winemaker : Mellasat Vineyards

wine of origin : Paarl

analysis : alc : 14.20 % vol rs : 3.6 g/l pH : 3.44

type : Red **wooded**

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

ageing : This wine was matured in a combination of American (36% new) and French oak (64%) barrels for 18 months. given the balance of tannins and structure, it is expected this wine will continue to develop for several years to come.

