

Dekker's Valley 'Revelation' 2015

A smooth and fruity red made from Shiraz, Cabernet Sauvignon and Tempranillo. Lightly wooded with accessible fruit makes this is 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 : Shiraz | 54% Shiraz, 31% Cabernet Sauvignon and 15% Tempranillo

winery : Dekkersvlei Wine Estate

winemaker : Mellasat Vineyards

wine of origin : Paarl

analysis : alc : 14.94 % vol rs : 3.2 g/l pH : 3.52

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

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

in the cellar : Yeast (Anchor Exotics for Tempranillo, Laffort Zymaflore RX60 for Shiraz and Lafford FX10 for Cabernet Sauvignon) was inoculated within 24 hours after crushing then fermented for 10 days on skins at an average temperature of 25°C. Pressed at approximately 2°balling. Malolactic fermentation induced in tank and completed within six months. The wine was blended using Shiraz (54%), Cabernet Sauvignon (31%), and Tempranillo (15%). After blending the wine was matured in a tank on new French oak staves for 12 months. The staves were removed one year before bottling to ensure good integration. 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.

