

Mellasat Tempranillo 2015

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

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

variety : Tempranillo | 100% 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.

