

Mellasad 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 : Mellasad Vineyards

winemaker : Mellasad 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.

