

Mellasat M Cabernet Sauvignon 2013

This wine reflects the aged mobility of Cabernet Sauvignon. Matured in French oak barriques and in bottle for up to five years before release, culminating in a wine that is structured, well balanced and time honoured. Your enjoyment of it is our pleasure.

Fillet of beef, venison and roast turkey. Also 70% cocoa Belgium dark chocolate.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Dekkersvlei Wine Estate

winemaker : Mellasat Vineyards

wine of origin : Paarl

analysis : alc : 15 % vol rs : 3.2 g/l pH : - ta : 7.8 g/l

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

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

ageing : The wine was matured in small French (Nadalie & Toneleria Nacional) oak barrels (300 and 225li) for 30 months and bottle aged for 30 months.

Only 2360 bottles produced. The wine was matured in French oak for 30 months and bottle matured for 30 months. A full-bodied red wine with good structure that will develop for several years. Cassis and dark fruits on the nose that follow to the palate. A Pauillac Bordeaux style wine that is a great partner with hearty dishes as well as beef fillet and roast leg of lamb.

in the vineyard :

Vine Age: Cabernet Sauvignon 17 Years

Soil: Decomposed Granite

Average Yield: 4.04 t/ha

Irrigation: Most of the vines are trellised with a drip irrigation

about the harvest: Harvest: Cabernet Sauvignon - 11th March 2013

in the cellar :

Yeast (Laffort Zymaflor FX10) inoculated within 48 hours after crushing the fermented for 7 days on skins at an average temperature of 24 degrees celsius. Malolactic Fermentation induced in tank and completed within seven weeks.

No fining was used after blending and it was bottled in November 2014.

No filtering of the wine was undertaken except at bottling when a 5-micron filtration was used. Thirty months in bottle before release.

