

## Mellusat Revelation NV

Smooth and fruity.

Roast meats, braaivleis and chicken pie

**variety** : Shiraz | 50% Shiraz, 50% Cabernet Sauvignon

**winery** : Dekkersvlei Wine Estate

**winemaker** : Mellusat Vineyards

**wine of origin** : Paarl

**analysis** : **alc** : 14.00 % vol **rs** : 1.8 g/l **pH** : - **ta** : 6.1 g/l

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

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

**ageing** : Blended and then matured in steel tank on new and 2nd use French oak staves for 1 year

**in the vineyard** : Vine Age: Cabernet Sauvignon 20 Years, Shiraz 18 Years

Soil: Decomposed Granite

Average Yield: 8.12 tonnes per hectare

Irrigation: The vines are trellised with drip irrigation

**in the cellar** : The different cultivars were harvested and fermented separately. The tanks were inoculated with yeast within 24 hours after crushing then fermented for average 10 days on skins at an average temperature of 25°C.

Pressed at approximately 2<sup>1</sup>/<sub>2</sub>balling. Malolactic fermentation induced in tank and then transferred to older 225 l French oak barrels for 12 months.

The blend was made prior to bottling and a light filtration was done during the bottling process.

