

## Mellasad Tuin Wyn N/V

An unfortified dessert wine, only made in certain vintages, from partially sun dried grapes that are subsequently air dried on racks to concentrate the sugars. Using Chenin Blanc bush vines that are over three decades old the wine was barrel fermented and matured for two years in an American oak barrel. With hints of matured marmalade leading to honeyed apricots makes this delectable wine ideal to drink with either sweet or savoury food.

Blue Cheese, drizzled over fruit salads with ice cream, apricot parfait, lemon tart, passionfruit tart and Baklava

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Dekkersvlei Wine Estate

**winemaker :** Mellasad Vineyards

**wine of origin :** Paarl

**analysis :** alc : 13.72 % vol    rs : 55.1 g/l    pH :-    ta : 4.89 g/l

**type :** 0    wooded

**pack :** Bottle    **size :** 375ml    **closure :** Cork

**ageing :** Matured with new American oak for 12 months

**in the vineyard :** Vine Age: 33 Years

Soil: Decomposed Granite

Irrigation: Most of the vines are bush vines with no irrigation but are supplemented with some trellised vines

**about the harvest:** Harvest: 9th March 2016 - 17th May 2017

**in the cellar :**

2016 Vintage: Yeast (Laffort X16) was inoculated after four days of juice settlement then fermented for 15 days when fermentation was stopped. After racking the wine was sealed in a tank until the 2017 juice was added. After blending the wine matured in the tank with new American oak for 12 months. The wine was fermented in an American second fill oak barrel.

2017 Vintage: The grapes raised on the vine. After harvest the grapes were pressed in a basket press. The juice was settled and once clear, blended with the from 2016

The wine was bottled after careful 'racking'. The wine was filtered at bottling using a one micron filter.

