wine.co.za
easiest way to buy wine

Mellasat Tempranillo 2017

This wine was matured in new American oak (Toneleria Nacional Odyse-300li barrels) 40% first fill and 50% older French oak (300li) barrels for 22 months, with the nose giving a cigar box aroma leading to marinated cherry and autumn blackberry on the palate. It has a long finish and a balanced backbone of tannin and structure. It is expected this wine will continue to develop for several years to come.

Chorizo and other cured meats, Tapas, slow-cooked lamb shank on a bed of Polenta and hearty casseroles.

variety : Tempranillo | 100% Tempranillo
winery : Dekkersvlei Vineyards
winemaker : Mellasat Vineyards
wine of origin : Paarl
analysis : **alc :** 14 % vol **rs :** 2.4 g/l **pH :** . **ta :** 5.52 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Matured in new 50% American oak (Tonneleria Nacional Odyse - 300li barrels) 40% first fill and 10% older French oak (225li).

in the vineyard : Vine Age: 10 Years
Soil: Decomposed Granite
Average Yield: 42hl/ha (6.07t/ha)
Irrigation: The vines are trellised with drip irrigation

about the harvest: Harvest Date: February 2017

in the cellar :
Yeast: Lalvin Clos inoculated within 48 hours after crushing then fermented for 10 days on skins at an average temperature of 20 °C. Pressed at approx -0.8° balling. Malolactic fermentation induced in barrel.

A light fining Biolees (a derivative of yeast cell walls certified for organic use) was used after blending. The wine matured in barrel for 22 months and it was bottled in January 2019.

No filtering of the wine was undertaken except at bottling when a 5-macron filtration was used.

