

## Mellasat Tempranillo 2018

Spice & violet accents, core of cherry & blackberry fruit, laced with savoury acidity, supported by smooth tannins. Oak gives vanilla on persistent finish.

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

**variety :** Tempranillo | 100% Tempranillo

**winery :** Dekkersvlei Wine Estate

**winemaker :** Mellasat Vineyards

**wine of origin :** Paarl

**analysis :** alc : 13.6 % vol rs : 2.7 g/l pH : ta : 6.3 g/l

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

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

2021 - Platter's 4 Stars

2020 - Paarl Wine Challenge - Top 12

2020 - Platter's 4 Stars

**in the vineyard :** Vine Age: 12 Years

Soil: Decomposed Granite

Average Yield: 42hl/ha (7.45t/ha)

Irrigation: The vines are trellised with drip irrigation

**about the harvest:** 21 February 2018

**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.

The wine matured in barrel for 42 months and it was bottled in October 2021.

300l & 225l barrels, 33% new wood (87% American oak, 13% French Oak)

No filtering of the wine was undertaken except at bottling, where a medium filtration (split AF70/110) was undertaken.

