

Mellasad Dekker's Valley Shiraz 2018

"Pepper, spice and nice"; with hints of mulberries and white pepper, this is warm climate Shiraz at its best. The wine was barrel matured for 20 months. Food pairing suggestions include lamb chops, pork belly and roast chicken.

Lamb chops, pork belly and roast chicken.

variety : Shiraz | 100% Shiraz

winery : Dekkersvlei Wine Estate

winemaker : Mellasad Vineyards

wine of origin : Paarl

analysis : alc : 14.43 % vol rs : 2.48 g/l pH : . ta : 7.24 g/l

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

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

in the vineyard : Varietal Composition: 100% Shiraz

Vineyard Location: On the farm Dekkersvlei in Klein Drakenstein near Paarl at 254 meters above sea level

Vine Age: 19 Years

Soil: Decomposed Granite

Average Yield: 12.63 tonnes per hectare

Irrigation: The vines are trellised with drip irrigation

Harvest: 7th March 2018

Aging: Older fill French oak barrels for 32 months

in the cellar :

Yeast (Lalvin D254) was inoculated within 24 hours after crushing then fermented for 6 days on skins at an average temperature of 23°C. Pressed at approximately 2°balling. Acidity was adjusted using tartaric acid to correct pH, both prior to fermentation and during malolactic fermentation. Malolactic fermentation induced in barrel and completed within six months.

The wine was barrel matured using French (fourth, fifth and older fill) 225 litre oak barrels for 32 months. After racking from barrel the wine was very lightly fined and again racked from tank to tank. No filtering of the wine was undertaken except at bottling when a 5-micron filtration was used.

