

Mellasad Shiraz Rosé 2022

A distinctive light pomegranate colour, this rosé oozes summer fruit with raspberries and has a dry but creamy finish. An easy everyday drinking styled wine.

Food pairing suggestions include shellfish, gazpacho and summer salads.

variety : Shiraz | 100% Shiraz
winery : Dekkersvlei Wine Estate
winemaker : Mellasad Vineyards
wine of origin : Paarl
analysis : alc : 13.1 % vol rs : 1.7 g/l pH : . ta : 5.5 g/l
type : Rose **style :** Dry **body :** Light **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard :

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

Soil: Decomposed Granite

Average Yield: 2.6 tons per hectare

about the harvest: 9th March 2022

in the cellar :

The grapes were destemmed, crushed and the juice left on the skins without active maceration for 1 hours. Yeast (Laffort Actiflore Rosé) was inoculated after 24 hours of juice settlement then fermented on the Viognier lees for 8 days at an average temperature of 17 degrees C until dry.

The wine is unwooded, made in a reductive style, remaining in tank until bottling. The wine was protein stabilised using bentonite and tartrate stabilisation was undertaken prior to bottling.

No filtering of the wine was undertaken except at bottling when a split 70/110 AF sterile filtration was used.

