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Mellasat Shiraz 2020

"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 Vineyards
winemaker : Mellasat Vineyards
wine of origin : Paarl
analysis : **alc :** 14.89 % vol **rs :** 2.7 g/l **pH :** . **ta :** 6.5 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **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: 21 Years
Soil: Decomposed Granite
Average Yield: 11.43 tonnes per hectare
Irrigation: The vines are trellised with drip irrigation
Harvest: 7th March 2020
Aging: Older fill French oak barrels for 24 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 24months. 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.