

Mellusat Cabernet Sauvignon 2016

Cassis and dark fruits on the nose that follow to the palate.

Fillet of beef, venison and roast turkey. Also 70% cocoa Belgium dark chocolate

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Dekkersvlei Wine Estate

winemaker : Jean van Rooyen

wine of origin : Paarl

analysis : alc : 14.1 % vol rs : 2.1 g/l pH : ta : 6.6 g/l

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

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

ageing : The wine was matured in small French oak barrels (300 and 225l) for 30 months and bottle matured for 30 months. No fining was used after blending and it was bottled in November 2019. No filtering of the wine was undertaken except at bottling when a 5-micron filtration was used. Thirty months in bottle before release. Only 870 bottles produced. The wine was matured in French oak for 30 months and bottle matured for 30 months. A full-bodied red wine with good structure that will develop for several years.

in the vineyard : Most of the vines are trellised with drip irrigation on the farm Dekkersvlei in Klein Drakenstein near Paarl at 254 meters above sea level

about the harvest : The Mellusat Cabernet Sauvignon was harvested on the 9 March 2016.

in the cellar : Yeast (Laffort Zymaflor FX10) inoculated within 48 hours after crushing then fermented for 8 days on skins at an average temperature of 24 degrees C. Malolactic fermentation induced in tank and completed within seven weeks.

