

Mellusat Revelation 2021

Roast meats, braaivleis and chicken pie

variety : Cabernet Sauvignon | 73% Cabernet Sauvignon, 21% Tempranillo, 6% Pinotage

winery : Dekkersvlei Wine Estate

winemaker : Mellusat Vineyards

wine of origin : Paarl

analysis : **alc** : 12.89 % vol **rs** : 1.8 g/l **pH** : . **ta** : 6.1 g/l

type : Red **style** : Dry **body** : Medium **wooded**

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

ageing : Matured in older 225 l French oak barrels for 18 months.

in the vineyard : The vines are trellised with drip irrigation on the farm Dekkersvlei in Klein Drakenstein near Paarl at 254 meters above sea level. The Cabernet Sauvignon vine is 20 years old the Tempranillo vine is 17 years old and the Pinotage vine is 21 years old.

about the harvest: The different cultivars were harvested and fermented separately.

in the cellar : The tanks were inoculated with yeast within 24 hours after crushing then fermented for average 10 days on skins at an average temperature of 25°C. Pressed at approximately 2ndballing. Malolactic fermentation induced in tank and then transferred to older 225 l French oak barrels for 18 months. The blend was made prior to bottling and a light filtration was done during the bottling proces.

