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Mellasat Shiraz 2021

Lamb chops, pork belly and roast chicken.



variety : Shiraz | 100% Shiraz
winery : Dekkersvlei Vineyards
winemaker : Mellasat Vineyards
wine of origin : Paarl
analysis : **alc :** 13.89 % vol **rs :** 2.5 g/l **pH :** . **ta :** 5.3 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Older fill French oak barrels for 24 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.

about the harvest: Grapes were harvested on the 23 March 2021 and the vineyard yielded 10.42 tonnes per hectare.

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 24 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.