

Mellasat Tempranillo 2020

Spice & violet accents, core of cherry & blackberry fruit, laced with savoury acidity, supported by smooth tannins. Oak gives vanilla on persistent finish.

Chorizo and other cured meats, Tapas, slow-cooked lamb shank on a bed of Polenta and hearty casseroles.

variety : Tempranillo | 100% Tempranillo

winery : Dekkersvlei Wine Estate

winemaker : Mellasat Vineyards

wine of origin : Paarl

analysis : alc : 14.36 % vol rs : 3.3 g/l pH : . ta : 6.3 g/l

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

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

ageing : Matured in American oak 2 nd fill and French oak 3rd fill barrels for 18 months.

in the vineyard : Vine Age: 14 Years

Soil: Decomposed Granite

Average Yield: 6.4 t/ha

Irrigation: The vines are trellised with drip irrigation

about the harvest: 4 February 2020

in the cellar :

Yeast: Lalvin Clos inoculated within 48 hours after crushing then fermented for 8 days on skins at an average temperature of 20 °C. Pressed at approx -0.8° balling.

Malolactic fermentation induced in barrel. The wine matured in barrel for 18 months and no filtering of the wine was done except a light filtration during bottling.

