

Mellasad Viognier 2019

The wine is carefully wooded to retain varietal character while adding layers of complexity. Soft acidity on stonefruit finish.

Chilled summer soups, grilled salmon and pan-fried seafood.

variety : Viognier | 100% Viognier

winery : Dekkersvlei Wine Estate

winemaker : Mellasad Vineyards

wine of origin : Paarl

analysis : alc : 14.01 % vol rs : 2.6 g/l pH : . ta : 6.2 g/l

type : White **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

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

ageing : The wine can also be enjoyed by itself now or cellared for mature drinking.

Viognier vines as a variety are traditionally grown on decomposed granite soils. These Viognier grapes were picked at optimum ripeness, and the resultant wine is barrel fermented and matured for eight months. This wine has prominent floral notes of orange blossom on the nose that leads through to peach and apricot flavours on the palate. The wine can also be enjoyed by itself now or cellared for mature drinking.

about the harvest: These Viognier grapes were picked on the 7 February 2019 and yielded 5.2t/ha.

in the cellar : The grapes were pressed by pneumatic bag press and juice settlement undertaken for two days. Total acidity was adjusted by the addition of tartaric acid to lower the pH. The must was then transferred to 300l French oak barrels. Yeast (Laffort VL2) was inoculated then fermented for approximately 16 days at an average temperature of 18°C. Malolactic fermentation was not encouraged after the alcoholic fermentation but the lees was stirred (batonnage) by rolling the barrels for up to six months during maturation. No filtering of the wine was undertaken except at bottling when a medium filtration (5 micron) was undertaken.

