

## Mellasat Tempranillo NV

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 : 14.0 % 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:** 2023 and 2024

**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.

