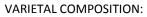


## **Mellasat Chardonnay 2014**



100% Chardonnay

VINEYARD LOCATION:

On the farm Dekkersvlei in Klein Drakenstein near

Paarl at 254 meters above sea level

VINE AGE: 12 Years

SOIL: Decomposed Granite
AVERAGE YIELD: 8.17 tonnes per hectare

IRRIGATION: The vines are trellised with drip irrigation

HARVEST: 7th February 2013

AGING: Average of 3<sup>rd</sup> fill 300li French oak barrels for

eleven months

TOTAL ACIDITY: 6.04 g/li
RESIDUAL SUGAR: 1.43 g/li
ALCOHOL: 13.45 % vol

SERVING TEMP: Between 10/12 °C

FOOD PAIRING SUGGESTIONS: Oysters, crayfish, smoked salmon and chicken

salad.

## **WINEMAKING:**

The grapes were pressed by pneumatic bag press and juice settlement undertaken for 2 days. The must was then transferred to 300li French (average third fill) oak barrels. Yeast (Vason Premium Chardonnay) was inoculated then fermented for approximately 28 days at an average temperature of 17 degrees C. Malolactic fermentation was partially encouraged in barrel after the alcoholic fermentation and the lees stirred (batonnage).

A bentonite and PVPP fining was used to protein stabilise and clarify the wine prior to bottling.

No filtering of the wine was undertaken except at bottling when a medium filtration (split AF70/110) was undertaken.

## **BACK LABEL DESCRIPTION READS:-**

"A classic barrel fermented wine made from this noble variety. Further maturation in French oak barrels for eleven months together with batonnage (lees stirring) gives this wine a suppleness on the palate balanced with citrus zest and almondine brioche. This wine can be enjoyed now or aged further if required."

## **TASTING NOTES & AWARDS:**

**Platter's South African Wine Guide:** 3 ½\* Apple and almond aromas & flavors mingle in appetizing, lightly oaked. Attractive creamy texture, bone-dry lemon & pistachio farewell.



