

Mellasad 'M' 2013



VARIETAL COMPOSITION:	100% Cabernet Sauvignon
VINEYARD LOCATION:	On the farm Dekkersvlei in Klein Drakenstein near Paarl at 254 meters above sea level
VINE AGE:	Cabernet Sauvignon 17 Years
SOIL:	Decomposed Granite
AVERAGE YIELD:	4.04 t/ha.
IRRIGATION:	Most of the vines are trellised with drip irrigation
HARVEST:	Cabernet Sauvignon - 11 th March 2013
AGING:	Matured in small French (Nadalie & Toneleria Nacional) oak barrels (300 & 225li), for 30 months and bottled aged for 30 months.
TOTAL ACIDITY:	7.8 g/li
RESIDUAL SUGAR:	3.2 g/li
ALCOHOL:	15 % vol
SERVING TEMP:	18 °C
FOOD PAIRING SUGGESTIONS:	Fillet of beef, venison and roast turkey. Also 70% cocoa Belgium dark chocolate

WINEMAKING:

Yeast (Laffort Zymaflor FX10) inoculated within 48 hours after crushing then fermented for 7 days on skins at an average temperature of 24 degrees C. Malolactic fermentation induced in tank and completed within seven weeks. The wine was matured in small French oak barrels (300 and 225li) for 30 months and bottle matured for 30 months. No fining was used after blending and it was bottled in November 2014. No filtering of the wine was undertaken except at bottling when a 5-micron filtration was used. Thirty months in bottle before release.

BACK LABEL DESCRIPTION READS:-

This wine reflects the aged mobility of Cabernet Sauvignon. Matured in French oak barriques and in bottle for up to five years before release, culminating in a wine that is structured, well balanced and time honoured. Your enjoyment of it is our pleasure.

TASTING NOTES & AWARDS:

Only 2360 bottles produced. The wine was matured in French oak for 30 months and bottle matured for 30 months. A full-bodied red wine with good structure that will develop for several years. Cassis and dark fruits on the nose that follow to the palate. A Pauillac Bordeaux style wine that is a great partner with hearty dishes as well as beef fillet and roast leg of lamb.