

Mellasat Tempranillo 2017



VARIETAL COMPOSITION:	100% Tempranillo
VINEYARD LOCATION:	On the farm Dekkersvlei in Klein Drakenstein near Paarl at 254 metres above sea level
VINE AGE:	11 Years
SOIL:	Decomposed Granite
AVERAGE YIELD:	42hl/ha (7.45 t/ha)
IRRIGATION:	The vines are trellised with drip irrigation
HARVEST:	February 2017
AGING:	Matured in American oak (300li) 33% first fill, 54% second and third fill and 13% older French oak (225li) for 24 months.
TOTAL ACIDITY:	5.68g/li
RESIDUAL SUGAR:	2.83g/li
ALCOHOL:	14.25 % vol
SERVING TEMP:	18 °C
FOOD PAIRING SUGGESTIONS:	Chorizo and other cured meats, Tapas, slow cooked lamb shank on a bed of Polenta and hearty casseroles.

WINEMAKING:

Yeast: Lalvin Clos inoculated within 48 hours after crushing then fermented for 10 days on skins at an average temperature of 20 °C. Pressed at approx -0.8° balling. Malolactic fermentation induced in barrel.

A light fining of Biolees (a derivative of yeast cell walls certified for organic use) was used after blending. The wine matured in barrel for 24 months and it was bottled in January 2019.

No filtering of the wine was undertaken except at bottling when a 5-micron filtration was used.

BACK LABEL READS:-

Tempranillo is a little known variety to South African vineyards but one that is fast enjoying an enhanced reputation in the Paarl region. Savoury in character, this wine was matured in American and French oak barriques for 24 months, with the nose giving a cigar box aroma leading to marinated cherry and autumn blackberry on the palate. It has a long finish and balanced back bone of tannin and structure. It is expected this wine will continue to develop for several years to come.

TASTING NOTES & AWARDS:

Vintage 2017 **Paarl Wine Challenge:** Top 10 Award

WineMag (SA) Minority Report: 91 points