

Mellasad Viognier 2017



VARIETAL COMPOSITION:	100% Viognier
VINEYARD LOCATION:	On the farm Dekkersvlei in Klein Drakenstein near Paarl at 254 metres above sea level
VINE AGE:	8 years
SOIL:	Decomposed Granite
AVERAGE YIELD:	52hl/ha (7.02t/ha)
IRRIGATION:	The vines are trellised with drip irrigation
HARVEST:	23 rd January 2017
AGING:	French oak (40% 4 th fill 300li) and Romanian (60% 2 nd fill or older 300li) for up to eleven months
TOTAL ACIDITY:	6.2 g/li
RESIDUAL SUGAR:	2.1 g/li
ALCOHOL:	13.00 % vol
SERVING TEMP:	Between 10/12 ° C
FOOD PAIRING SUGGESTIONS:	Chilled summer soups, grilled salmon and pan-fried seafood.

WINEMAKING:

The grapes were pressed by pneumatic bag press and juice settlement undertaken for two days. Total acidity was adjusted by the addition of 0.5 g/li tartaric acid to lower the pH. The must was then transferred to 300li Romanian and French oak barrels. Yeast (Laffort VL2) was inoculated then fermented for approximately 13 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.

A joint fining of bentonite and vegetable protein (Polymust Org) was used to compact the lees and clarify the wine prior to bottling.

No filtering of the wine was undertaken except at bottling when a medium filtration (5 micron) was undertaken.

BACK LABEL READS:-

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.

TASTING NOTES & AWARDS:

Vintage 2017 *Platter's South African Wine Guide 2019: 4* (86) Sensitive barrel-fermented in old French & Romanian oak, retains varietal apricot, gains vanilla & pecan nut; enlivening acidity & good dry finish. Worth seeking out.*

Vintage 2017 *Tim Atkin South Africa Report 2019: 90 points.*