

Wine	Quantity	Bottle Price	Value
Premium Exclusive Range	Cases	Bottles	
Mellasat 'M' Cabernet Sauvignon (750 ml) case x 3 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 fruit on the nose that follows to the palate. An elegant well-balanced Bordeaux style wine that is a great partner with hearty dishes as well as Beef fillet and Roast leg of lamb.		R350	
Mellasat Tempranillo (750 ml) case x 6 This wine was matured in new and second fill American & French oak barrels 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 a balanced back bone of tannin and structure. It is expected this wine will continue to develop for several years to come. Food pairing suggestions include chorizo and other cured meats, slow cooked lamb shank on a bed of polenta and hearty casseroles.		R245	
Mellasat Viognier (750 ml) case x 6 These Viognier grapes were picked at optimum ripeness, and the resultant wine is barrel fermented and matured for ten 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. Food pairing suggestions include chilled summer soups, grilled salmon and pan-fried seafood.		R190	
Mellasat Range			
Mellasat "Σ" White Pinotage (750 ml) case x 6 Making white wine from red grapes using South Africa's unique Pinotage grape! Whole bunch pressed immediately after picking prevented the juice from obtaining colour from the skins. Barrel fermented and matured for eleven months with lees stirring for that slightly creamy & nutty character, but also exuding tropical fruit flavours. Food pairing suggestions include strong flavoured fish and seafood, mild curries such as bobotie and chicken korma, and some Asian foods.		R150	
Mellasat Chardonnay (750 ml) case x 6 Barrel fermented in the Burgundian style. Hints of citrus and quince balance elegantly with good acidity to give an elegant mouthfeel. Partial malolactic fermentation together with lees stirring in the barrel assist with the structure of this wine which is more medium bodied. Food suggestions include oysters, crayfish, smoked salmon and chicken salad.		R125	
Dekker's Valley Range			
Dekker's Valley Seraphic (750 ml) case x 12 An unwooded blend of Chardonnay, Chenin Blanc and Viognier that was co-fermented to provide an integrated expression of fruit purity. Floral hints of peach and apricot blossom on the nose from the aromatic characteristics of Viognier give way to apple crispness on the initial palate, following through to the full ripeness of Canteloup melon. An ideal wine to partner with fresh summer salads and seafood		R65	
Dekker's Valley Shiraz Rosé (750 ml) case x 12 A distinctive salmon pink in colour this rosé oozes summer fruit with red berries and has a dry finish. An easy everyday drinking wine styled for summer lunches and aperitifs. Food pairing suggestions include shellfish, gazpacho and summer salads.		R65	
Dekker's Valley Shiraz (750 ml) case x 12 <i>"Pepper, spice and nice"</i> with hints of mulberries and white pepper, this is warm climate Shiraz at its best. The wine was barrel matured for 18 months. Food pairing suggestions include lamb chops, pork belly and roast chicken.		R85	
Dekker's Valley Revelation (750 ml) case x 12 A smooth & fruity red made from Shiraz and Cabernet Sauvignon. Lightly wooded with accessible fruit makes this a wine that can be enjoyed today. A great wine to have available for last minute entertaining! Food pairing suggestions include roast meats, braai meat and chicken & mushroom pie.		R90	
Name: Address: Tel Number:	Sub Total:		
		Carriage:	
		Total:	
		Order Date:	