

Wine	Bottle Price	Case Price
The Premium Exclusive Collection		
<p>Mellasat Tempranillo (750 ml) case x 6</p> <p>This wine was matured in a combination of American (36% new) and French oak (64%) barrels for 18 months, with the nose giving a cigar box aroma leading to marinated cherry and autumn blackberry on the palate. Given the balance of tannins 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.</p>	R200	R1200
<p>Mellasat Viognier (750 ml) case x 6</p> <p>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. Food pairing suggestions include chilled summer soups, grilled salmon and pan-fried seafood.</p>	R175	R1050
Mellasat Range		
<p>Mellasat “Σ” White Pinotage (750 ml) case x 6</p> <p>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.</p>	R140	R840
<p>Mellasat Chardonnay (750 ml) case x 6</p> <p>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.</p>	R100	R600
<p>Mellasat “Tuin Wyn” (375 ml) case x 6</p> <p>An unfortified dessert wine made from partially sun dried grapes that are subsequently air dried on racks to concentrate the sugars. Using Chenin Blanc bush vines that are over three decades old the wine was barrel fermented and matured for three years in an American oak barrel. With hints of matured marmalade leading to honeyed apricots makes this delectable wine ideal to drink with blue cheese, Christmas pudding and fruit salads.</p>	SOLD OUT	SOLD OUT
Dekker’s Valley Range		
<p>Dekker’s Valley Seraphic (750 ml) case x 12</p> <p>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</p>	R60	R720
<p>Dekker’s Valley Shiraz Rosé (750 ml) case x 12</p> <p>A distinctive pomegranate 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.</p>	R60	R720
<p>Dekker’s Valley Revelation (750 ml) case x 12</p> <p>A smooth & fruity red made from Cabernet Sauvignon, Shiraz and Tempranillo. 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.</p>	R80	R960
<p>Dekker’s Valley Shiraz (750 ml) case x 12</p> <p>“Pepper, spice and nice” with hints of mulberries and white pepper, this is warm climate Shiraz at its best. The wine was barrel matured for 11 months. Food pairing suggestions include lamb chops, pork belly and roast chicken.</p>	R70	R840