



Mellasat Tempranillo 2015

main variety Tempranillo

vintage 2015

analysis alc: 14.20 | ph: 3.44 | rs: 3.6

type Red

producer Mellasat Vineyards

winemaker Mellasat Vineyards

wine of Paarl

tasting notes

Nose giving a cigar box aroma leading to marinated cherry and autumn blackberry on the palate.

ageing potential

This wine was matured in a combination of American (36% new) and French oak (64%) barrels for 18 months, given the balance of tannins and structure, it is expected this wine will continue to develop for several years to come.

food suggestions

Food pairing suggestions include chorizo and other cured meats, slow cooked lamb shank on a bed of polenta and hearty casseroles.