



## Mellasat Tempranillo 2016

main variety Tempranillo

vintage 2016

analysis alc: 14.86 | ph: 3.39 | rs: 3.1

type Red

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

taste Fruity

wine of Paarl

body Medium

### tasting notes

This wine was matured in new and fourth 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.

### blend information

100% Tempranillo