



Mellasat White Pinotage 2018

main variety Pinotage

vintage 2018

analysis alc: 12.3 | ph: 3.44 | rs: 2.18

type White

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

wine of Paarl

tasting notes

The world's first White Pinotage "The paradox of this wine is that the eye belies the other senses! Making white wine from red grapes using South Africa's unique Pinotage grape. Whole bunch pressing prevented the juice from obtaining colour from the skins. Barrel fermented and matured for eleven months with lees stirring gives this wine a slightly creamy, nutty character to balance the tropical fruit and banana flavours."

blend information

100% Pinotage

food suggestions

Food pairing suggestions include strong flavoured fish and seafood, mild curries such as bobotie and chicken korma, and some Asian foods.

in the vineyard

VINEYARD LOCATION: On the farm Dekkersvlei in Klein Drakenstein near Paarl at 254 metres above sea level

VINE AGE: 17 years

SOIL: Decomposed Granite

AVERAGE YIELD: 10.75 tonnes per hectare

IRRIGATION: The vines are trellised with drip irrigation

in the cellar

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 and nutty character, but also exuding tropical fruit flavours.