



Mellasat Viognier 2017

main variety Viognier

vintage 2017

analysis alc: 13.00 | ph: 3.19 | rs: 2.1

type White

producer Mellasat Vineyards

winemaker Mellasat Vineyards

wine of Paarl

tasting notes

Viognier vines as a variety are traditionally grown on decomposed granite soils. 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.

ageing potential

The wine can also be enjoyed by itself now or cellared for mature drinking.

blend information

100% Viognier

food suggestions

Food pairing suggestions include chilled summer soups, grilled salmon and pan-fried seafood.

about the harvest

These Viognier grapes were picked at optimum ripeness.

in the cellar

The resultant wine is barrel fermented and matured for eight months.