



Mellasat Tuin Wyn N/V

main variety Chenin Blanc

analysis alc: 13.72 | ph: - | rs: 55.1 | ta: 4.89

type 0

producer Mellasat Vineyards

winemaker Mellasat Vineyards

wine of Paarl

tasting notes

An unfortified dessert wine, only made in certain vintages, 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 two years in an American oak barrel. With hints of matured marmalade leading to honeyed apricots makes this delectable wine ideal to drink with either sweet or savoury food.

ageing potential

Matured with new American oak for 12 months

blend information

100% Chenin Blanc

food suggestions

Blue Cheese, drizzled over fruit salads with ice cream, apricot parfait, lemon tart, passionfruit tart and Baklava

in the vineyard

Vine Age: 33 Years

Soil: Decomposed Granite

Irrigation: Most of the vines are bush vines with no irrigation but are supplemented with some grafted vines

about the harvest

Harvest: 9th March 2016 - 17th May 2017

in the cellar

2016 Vintage: Yeast (Laffort X16) was inoculated after four days of juice settlement then fermented for 15 days when fermentation was stopped. After racking the wine was sealed in a tank until the 2017 juice was added. After blending the wine matured in the tank with new American oak for 12 months. The wine was fermented in an American second fill oak barrel.

2017 Vintage: The grapes raisined on the vine. After harvest the grapes were pressed in a basket press. The juice was settled and once clear, blended with the from 2016. The wine was bottled after careful 'racking'. The wine was filtered at bottling using a one micron filter.