



Mellasat 'M' 2005

main variety Cabernet Sauvignon

vintage 2005

analysis alc: 13.7 | rs: 2.6 | ta: 6.2

type Red

producer Mellasat Vineyards

winemaker Stephen Richardson

wine of Paarl

tasting notes

This wine brings together the nobility of Cabernet Sauvignon, the excitement of Shiraz and the uniqueness of Pinotage. The culmination of these experiences presents you with a wine that is structured, well balanced and time honoured. Grown, made and bottled at the cellar near Paarl through the art and endeavours of Stephen Richardson and Poena Malherbe. Your enjoyment of it is our pleasure.

blend information

40% Cabernet Sauvignon, 40% Shiraz & 20% Pinotage

food suggestions

Fillet of beef, venison and roast turkey. Also 70% cocoa Belgium dark chocolate.

in the vineyard

On the farm Dekkersvlei in Klein Drakenstein near Paarl at 254 meters above sea level.

about the harvest

Most of the vines are trellised with drip irrigation.
Cabernet Sauvignon - 9th March 2005
Shiraz - 28th Feb 2005
Pinotage - 10th Feb 2005

in the cellar

Yeast inoculated within 48 hours after crushing then fermented for 5 to 7 days on skins at an average temperature of 24 degrees C. Pressed at approx 3 degrees balling. Malolactic fermentation induced in tank and completed within seven weeks.

The wine was blended in

August 2008 using 40% Cabernet Sauvignon 2005 vintage, 40% Shiraz 2005 vintage and 20% Pinotage 2005 vintage. No fining was used after blending and it was bottled in August 2008.

No filtering of the wine

was undertaken except at bottling when a 5-micron filtration was used.