



Dekker's Valley Shiraz 2011

main variety Shiraz

vintage 2011

analysis alc: 14.64 | rs: 3.3 | ta: 6.2

type Red

producer Mellasat Vineyards

winemaker Mellasat Vineyards

wine of Paarl

blend information

100% Shiraz

food suggestions

Lamb chops, pork belly and roast chicken.

in the cellar

Yeast (Laffort Zymaflore RX60) was inoculated within 24 hours after crushing then fermented for 5 days on skins at an average temperature of 23°C. Pressed at approx 2°balling. Acidity was adjusted using tartaric acid to correct

pH, both prior to fermentation and during malolactic fermentation. Malolactic fermentation induced in barrel and completed within six months.

The wine was barrel matured using French (third & fourth fill) 225 litre oak barrels for 10 months. After racking from barrel the wine was very lightly fined and again racked from tank to tank. No filtering of the wine was undertaken except at bottling when a 5-micron filtration was used