



Dekker's Valley Shiraz Rosé 2013

main variety Shiraz

vintage 2013

analysis alc: 11.86 | rs: 2.3 | ta: 6.75

type Rose

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

taste Fruity

wine of Paarl

body Light

tasting notes

A distinctive salmon pink in colour this rosé oozes summer fruit with red berries and has a dry finish. An easy everyday drinking wine styled for summer lunches and aperitifs.

blend information

100% Shiraz

food suggestions

Food pairing suggestions include shellfish, gazpacho and summer salads.

in the cellar

The grapes were destemmed, crushed and the juice left on the skins without active maceration for 5 hours. Total acidity was adjusted upwards using tartaric acid after settlement. Yeast (Vasson Epernay) was inoculated after 48 hours of juice settlement then fermented for 16 days at an average temperature of 14 degrees C until dry.

The wine was unwooded, made in a reductive style, remaining in tank until bottling. The wine was protein stabilised using bentonite and tartrate stabilisation was undertaken prior to bottling.

The wine was fined in tank using gelatine and careful "racking". No filtering of the wine was undertaken except at bottling when a split 70/110 AF sterile filtration was used.