



Mellasat Chardonnay 2011

main variety Chardonnay

vintage 2011

analysis alc: 13.2 | rs: 2.8 | ta: 5.8

type White

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

wine of Paarl

body Medium

tasting notes

Barrel fermented in the Burgundian style. Hints of citrus and quince balance elegantly with good acidity to give an elegant mouthfeel. Partial malolactic fermentation together with lees stirring in the barrel assist with the structure of this wine which is more medium bodied.

blend information

100% Chardonnay

food suggestions

Food suggestions include oysters, crayfish, smoked salmon and chicken salad.

in the cellar

The grapes were pressed by pneumatic bag press and juice settlement undertaken for 2 days. The must was then transferred to 300li French (30% second fill/70% third fill) oak barrels. Yeast (Laffort VL2) was inoculated then fermented for approximately 28 days at an average temperature of 17 degrees C. Malolactic fermentation was partially encouraged in barrel after the alcoholic fermentation and the lees stirred (batonnage).

Some gelatine fining was also used to clarify the wine prior to bottling.

No filtering of the wine was undertaken except at bottling when a medium filtration (split AF70/110) was undertaken.