



## Mellasat Tempranillo / Cabernet Sauvignon 2012

main variety Tempranillo

vintage 2012

analysis alc: 14.56 | rs: 2.3 | ta: 6.8

type Red

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

taste Herbaceous

wine of Paarl

### tasting notes

This wine was matured in French oak barrels for 18 months, with the nose giving a cigar box aroma leading to marinated cherry and autumn blackberry on the palate. With the smaller proportion of Cabernet sauvignon (25%) giving a balancing back bone of tannin and structure.

### ageing potential

It is expected this wine will continue to develop for several years to come.

### blend information

69% Tempranillo, 31% Cabernet Sauvignon

### food suggestions

Food pairing suggestions include chorizo and other cured meats, slow cooked lamb shank on a bed of polenta and hearty casseroles.

### in the cellar

Matured as separate cultivars in small French (Nadalie & Toneleria Nacional) oak barrels (300 & 225li), 23% second fill, 31% third fill and 46% for 18 months.

Yeast (Tempranillo: Laffort F83, Cab Sauv.: Laffort FX10)

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° balling. Malolactic fermentation induced in barrel and completed within five to six months.

The wine was blended in September 2012 using 69% Tempranillo 2011 vintage, and 31% Cabernet Sauvignon 2011 vintage.

A light fining of Biolees (a derivative of yeast cell walls certified for organic use) was used after blending and it was bottled in October 2012.

No filtering of the wine was undertaken except at bottling when a 5-micron filtration was used.