



Mellasat White Pinotage 2013

main variety Pinotage

vintage 2013

analysis alc: 12.96

type White

producer Mellasat Vineyards

winemaker Mellasat Vineyards

wine of Paarl

tasting notes

Making white wine from red grapes using South Africa's unique Pinotage grape! Whole bunch pressed immediately after picking prevented the juice from obtaining colour from the skins. Barrel fermented and matured for eleven months with lees stirring for that slightly creamy and nutty character, but also exuding tropical fruit flavours.

blend information

100% Pinotage

food suggestions

Foodpairing suggestions include strong flavoured fish and seafood, mild curries such as bobotie and chicken korma, and some Asian foods

in the vineyard

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

about the harvest

The 2013 vintage was picked in three batches.

in the cellar

The grapes were whole bunched pressed without de-stemming or crushing in a pneumatic "bag" press to minimise colour retention. Extended juice settlement for three days preceded fermentation in 300 litre Romanian oak barrels (19% new wood). The length of time for both fermentation and maturation in the barrel was eleven months, with "batonnage" (lees stirring) by rolling the barrels for six months on a weekly basis. The wine was bottled in January 2014 and released to the market in July 2014. (Diam cork closure).