



Dekker's Valley Shiraz 2012

main variety Shiraz

vintage 2012

analysis alc: 15.0

type Red

producer Mellasat Vineyards

winemaker Mellasat Vineyards

wine of Paarl

tasting notes

"Pepper, spice and nice" with hints of mulberries and white pepper, this is warm climate Shiraz at its best. The wine was barrel matured for 11 months.

blend information

100% Shiraz

food suggestions

Food pairing suggestions include lamb chops, pork belly and roast chicken.

in the vineyard

Vineyard Location: On the farm Dekkersvlei in Klein Drakenstein near Paarl at 254 meters above sea level

Vine Age: 15 Years

Soil: Decomposed Granite average Yield: 5.08 tonnes per hectare

Irrigation: The vines are trellised with drip irrigation

about the harvest

Harvest: 5th March 2012

Average Yield: 5.08 tonnes per hectare

in the cellar

Winemaking: 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 12 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.

Aging: 3rd & 4th fill French oak barrels for 12 months