



Dekker's Valley 'Revelation' 2011

main variety Cabernet Sauvignon

vintage 2011

analysis alc: 15.0 | rs: 4.9 | ta: 5.36

type Red

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

taste Fruity

wine of Paarl

tasting notes

A smooth and fruity red made from Cabernet Sauvignon, Shiraz and Pinotage. Lightly wooded with accessible fruit makes this a wine that can be enjoyed today. A great wine to have available for last minute entertaining!

blend information

45% Cabernet Sauvignon, 32% Shiraz, 23% Pinotage

food suggestions

Food pairing suggestions include roast meats, braai meat and chicken and mushroom pie.

in the cellar

Yeast (Laffort Zymaflore RX60 for Pinotage, Zymaflore F15 for Shiraz and natural yeast fermentation for Cabernet Sauvignon) was inoculated within 24 hours after crushing then fermented for 6 days on skins at an average temperature of 25°C. Pressed at approx 2°balling. Malolactic fermentation induced in tank and completed within six months.

The wine was barrel matured using a mixture of 300 litre and 225litre French oak barrels (2nd, 3rd & 4th fill only) for 12 months. The wine was only blended after barrel maturation using Cabernet Sauvignon (52%), Shiraz (40%) and Pinotage (8%).

After blending the wine was lightly fined and racked from tank to tank. No filtering of the wine was undertaken except at bottling when a 5-micron filtration was used.