



## 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.