



## Dekker's Valley Seraphic 2015

main variety Chenin Blanc

analysis alc: 13.0 | ph: 3.56 | rs: 1.8

type White

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

taste Fruity

wine of Paarl

### tasting notes

An unwooded blend of Chardonnay, Chenin Blanc and Viognier that was co-fermented to provide an integrated expression of fruit purity. Floral hints of peach and apricot blossom on the nose from the aromatic characteristics of Viognier give way to apple crispness on the initial palate, following through to the full ripeness of Canteloup melon.

### blend information

51% Chenin Blanc, 39% Chardonnay, 9% Viognier

### food suggestions

An ideal wine to partner with fresh summer salads and seafood.

### in the vineyard

The wine was made from Chenin Blanc, Chardonnay and Viognier grapes that were produced on the farm Dekkersvlei in Klein Drakenstein near Paarl (approx 254 metres above sea level). Most of the vines are trellised with drip irrigation but the Chenin Blanc are 35 year old bush vines with no irrigation. Between the three cultivars the yield averaged 7.5 tonnes per hectare.

### about the harvest

Harvest date 23rd to 29th February 2015  
Brix (average) 23.2°Brix /pH (average) 3.41  
Acidity (average) 6.4 g/l

### in the cellar

Yeast (Vasson Epernay 2) was inoculated after 48 hours of juice settlement of the first cultivar, Chardonnay, then the other varieties were added sequentially upon intake and co-fermented for 21 days at an average temperature of 14°C until dry. An addition of tartaric acid was made as the juice was racked off the settlement lees to correct pH pre-fermentation. The wine was unwooded, made in a reductive style, remaining in tank until the bottling date. Protein stabilisation of the wine was carried out using bentonite, and tartrate stabilisation was undertaken prior to bottling. The wine was fined in tank using PVPP and isinglass and careful racking. No filtering of the wine was undertaken except at bottling when a split 70/110 AF sterile filtration was used. Production was 557 cases (equivalent to 12 x 750ml bottles) under screwcap closure and the wine released to the South African market in December 2014, and in Europe during March 2015.