

## Dekker's Valley Shiraz Rosé 2015

main variety Shiraz

vintage 2013

analysis alc: 12.5 | ph: 3.40 | rs: 2.4

type Rose

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

taste Fruity

wine of Paarl

body Light

### tasting notes

A distinctive light pomegranate colour, this rosé oozes summer fruit with strawberries and has a dry but creamy finish. An easy everyday drinking styled wine.

### blend information

100% Shiraz

### food suggestions

Shellfish, Gazpacho soup and summer salads. SERVING TEMP: Between 10/12°C

### in the vineyard

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

Vineyards age: 15 Years

Soil: Decomposed Granite

Irrigation: Trellised with drip irrigation

### about the harvest

Date: 24th February 2014

Yield: 15.17 tonnes per hectare

### in the cellar

The grapes were destemmed, crushed and the juice left on the skins without active maceration for 5 hours. Yeast (Vason ERSA 1376) was inoculated after 48 hours of juice settlement then fermented for 17 days at an average temperature of 14° C until dry.  
/br /The wine is unwooded, made in a reductive style, remaining in tank until bottling. The wine was protein stabilised using bentonite and tartrate stabilisation was undertaken prior to bottling.  
/br /The wine was fined in tank using gelatine and careful "racking". No filtering of the wine was undertaken except at bottling when a split 70/110 AF sterile filtration was used.

