



Dekker's Valley 'Revelation' 2015

main variety Shiraz

vintage 2015

analysis alc: 14.94 | ph: 3.52 | rs: 3.2

type Red

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

taste Fruity

wine of Paarl

tasting notes

A smooth and fruity red made from Shiraz, Cabernet Sauvignon and Tempranillo. 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

54% Shiraz, 31% Cabernet Sauvignon and 15% Tempranillo

food suggestions

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

in the cellar

Yeast (Anchor Exotics for Tempranillo, Laffort Zymaflore RX60 for Shiraz and Lafford FX10 for Cabernet Sauvignon) was inoculated within 24 hours after crushing then fermented for 10 days on skins at an average temperature of 25°C. Pressed at approximately 2°balling. Malolactic fermentation induced in tank and completed within six months. The wine was blended using Shiraz (54%), Cabernet Sauvignon (31%), and Tempranillo (15%). After blending the wine was matured in a tank on new French oak staves for 12 months. The staves were removed one year before bottling to ensure good integration. 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.