



Dekker's Valley Shiraz 2014

main variety Shiraz

vintage 2014

analysis alc: 14.57 | ph: 3.39 | rs: 3.1

type Red

producer Mellasat Vineyards

winemaker Mellasat Vineyards

wine of Paarl

tasting notes

"Pepper, spice and nice" with hints of mulberries and white pepper, this is warm climate Shiraz at its best. The wine was barrel matured for 36 months

blend information

100% Shiraz

food suggestions

Food pairing suggestions include lamb chops, pork belly and roast chicken.

in the vineyard

Vineyard Location: On the farm Dekkersvlei in Klein Drakenstein nearbr /Paarl at 254 meters above sea levelbr /Vine Age: 16 Yearsbr /Soil: Decomposed Graniteverage Yield: 5.08 tonnes per hectarebr /Irrigation: The vines are trellised with drip irrigation

about the harvest

Harvest: 6 March 2014 br /Average Yield: 5.08 tonnes per hectare

in the cellar

Yeast (Laffort Zymaflore RX60) was inoculated within 24 hours after crushing then fermented for 10 days on skins at an average temperature of 23°C. Pressed at approximately 2°balling. Acidity was adjusted using tartaric acid to correct pH, both prior to fermentation and during malolactic fermentation. Malolactic fermentation induced in barrel and completed within six months. The wine was barrel matured using French (third, fourth and older fill) 225 litre oak barrels for 12 months. After racking from barrel the wine was very lightly fined and again racked from tank to tank. No filtering of the wine was undertaken except at bottling when a 5-micron filtration was used