



Mellasat Tempranillo 2015

main variety Tempranillo

vintage 2015

analysis alc: 14.20 | ph: 3.44 | rs: 3.6

type Red

producer Mellasat Vineyards

winemaker Mellasat Vineyards

wine of Paarl

tasting notes

p Nose giving a cigar box aroma leading to marinated cherry and autumn blackberry on the palate./p

ageing potential

This wine was matured in a combination of American (36% new) and French oak (64%) barrels for 18 months. given the balance of tannins and structure, it is expected this wine will continue to develop for several years to come.

blend information

100% Tempranillo

food suggestions

Food pairing suggestions include chorizo and other cured meats, slow cooked lamb shank on a bed of polenta and hearty casseroles.