



Dekker's Valley Shiraz Rosé 2016

main variety Shiraz

vintage 2016

analysis alc: 12.44 | ph: 3.67 | rs: 1.3

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: 16 Years

Soil: Decomposed Granite

Irrigation: Trellised with drip irrigation

about the harvest

Date: 1st February 2016

/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.

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.

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.