



Dekker's Valley Seraphic 2017

main variety Chardonnay

vintage 2017

analysis alc: 12.31 | ph: 3.4 | rs: 1.57

type White

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

taste Fruity

wine of Paarl

tasting notes

An unwooded blend of Chardonnay, Chenin Blanc and Viognier that was co-fermented to provide an integrated expression of fruit purity. Floral hints of peach and apricot blossom on the nose from the aromatic characteristics of Viognier give way to apple crispness on the initial palate, following through to the full ripeness of Canteloup melon.

blend information

47% Chardonnay, 36% Chenin Blanc, 17% Viognier

food suggestions

An ideal wine to partner with fresh summer salads and seafood.

in the vineyard

The wine was made from Chardonnay, Chenin Blanc and Viognier grapes that were produced on the farm Dekkersvlei in Klein Drakenstein near Paarl (approx 254 metres above sea level). Most of the vines are trellised with drip irrigation but the Chenin Blanc are 35 year old bush vines with no irrigation. Between the three cultivars the yield averaged 7.5 tonnes per hectare.