



Mellasat M Cabernet Sauvignon 2013

main variety Cabernet Sauvignon

vintage 2013

analysis alc: 15 | ph: - | rs: 3.2 | ta: 7.8

type Red

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

taste Fruity

wine of Paarl

body Full

tasting notes

This wine reflects the aged mobility of Cabernet Sauvignon. Matured in French oak barriques and in bottle for up to five years before release, culminating in a wine that is structured, well balanced and time honoured. Your enjoyment of it is our pleasure.

ageing potential

The wine was matured in small French (Nadalie & Toneleria Nacional) oak barrels (300 and 225li) for 30 months and bottle aged for 30 months.

blend information

100% Cabernet Sauvignon

food suggestions

Fillet of beef, venison and roast turkey. Also 70% cocoa Belgium dark chocolate.

in the vineyard

Vine Age: Cabernet Sauvignon 17 Years

Soil: Decomposed Granite

Average Yield: 4.04 t/ha

Irrigation: Most of the vines are trellised with a drip irrigation

about the harvest

Harvest: Cabernet Sauvignon - 11th March 2013

in the cellar

Yeast (Laffort Zymaflor FX10) inoculated within 48 hours after crushing the fermented for 7 days on skins at an average temperature of 24 degrees celsius. Malolactic Fermentation induced in tank and completed within seven weeks.

No fining was used after blending and it was bottled in November 2014.

No filtering of the wine was undertaken except at bottling when a 5-micron filtration was used. Thirty months in bottle before release.