



## Mellasat Revelation NV

main variety Shiraz

vintage NV

analysis alc: 14.07 | ph: - | rs: 2.73 | ta: 7.1

type Red

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

taste Fruity

wine of Paarl

### tasting notes

Smooth and fruity.

### ageing potential

Blended and then matured in steel tank on new and 2nd use French oak staves for 1 year

### blend information

50% Shiraz, 50% Cabernet Sauvignon

### food suggestions

Roast meats, braaivleis and chicken pie

### in the vineyard

Vine Age: Cabernet Sauvignon 20 Years, Shiraz 18 Years

Soil: Decomposed Granite

Average Yield: 8.12 tonnes per hectare

Irrigation: The vines are trellised with drip irrigation

### in the cellar

Yeast (Lallemand for Shiraz and Lafford FX10 for Cabernet Sauvignon) was inoculated within 24 hours after crushing then fermented for 10 days on skins at an average temperature of 25 degrees celsius. Pressed at approximately 2 degrees balling. Malolactic fermentation induced in tank and completed within six months.

The wine was blended using Shiraz (50%) and Cabernet Sauvignon (50%). After blending the wine was matured in a tank on new and 2nd use French oak staves for 12 months. The staves were removed six months before bottling to ensure good integration.

After blending the wine was lightly fined and racked from tank to tank. No filtering of the wine was undertaken except at bottling when a 5-micron filtration was used.