



Mellasat Chardonnay 2018

main variety Chardonnay

vintage 2018

analysis alc: 11.97 | ph: . | rs: 1.39 | ta: 5.06

type White	producer Mellasat Vineyards
style Dry	winemaker Mellasat Vineyards
taste Herbaceous	wine of Paarl
body Medium	

tasting notes

"A classic barrel fermented wine made from this noble variety. Further maturation in French oak barrels for eleven months together with batonnage (lees stirring) gives this wine a suppleness on the palate balanced with citrus zest and almondine brioche. This wine can be enjoyed now or aged further if required."

blend information
100% Chardonnay

food suggestions
Oysters, crayfish, smoked salmon and chicken salad.

in the vineyard

On the farm Dekkersvlei in Klein Drakenstein near Paarl at 254 meters above sea level.
Vine Age: 13 Years
Soil: Decomposed Granite
Average Yield: 4.29 tonnes per hectare
Irrigation: The vines are trellised with drip irrigation

in the cellar

Average of 4rd fill 300li French oak barrels for eleven months.
The grapes were pressed by pneumatic bag press and juice settlement undertaken for 2 days. The must was then transferred to 300li French (average fourth fill) oak barrels. Yeast (Laffort VL3) was inoculated then fermented for approximately 28 days at an average temperature of 17 degrees C. Malolactic fermentation was partially encouraged in barrel after the alcoholic fermentation and the lees stirred (batonnage). A bentonite and PVPP fining was used to protein stabilise and clarify the wine prior to bottling.
No filtering of the wine was undertaken except at bottling when a medium filtration (split AF70/110) was undertaken.