



Mellasat Tempranillo 2018

main variety Tempranillo

vintage 2018

analysis alc: 13.6 | ph: . | rs: 2.7 | ta: 6.3

type Red

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

taste Fruity

wine of Paarl

body Full

tasting notes

Spice & violet accents, core of cherry & blackberry fruit, laced with savoury acidity, supported by smooth tannins. Oak gives vanilla on persistent finish.

blend information

100% Tempranillo

food suggestions

Chorizo and other cured meats, Tapas, slow-cooked lamb shank on a bed of Polenta and hearty casseroles.

in the vineyard

Vine Age: 12 Years

Soil: Decomposed Granite

Average Yield: 42hl/ha (7.45t/ha)

Irrigation: The vines are trellised with drip irrigation

about the harvest

1 February 2018

in the cellar

Yeast: Lalvin Clos inoculated within 48 hours after crushing then fermented for 10 days on skins at an average temperature of 20 °C. Pressed at approx -0.8° balling. Malolactic fermentation induced in barrel.

The wine matured in barrel for 42 months and it was bottled in October 2021.

200l & 225l barrels, 33% new wood (87% American oak, 13% French Oak)

No filtering of the wine was undertaken except at bottling, where a medium filtration (split AF70/110) was undertaken.