



Mellasat Viognier 2018

main variety Viognier

vintage 2018

analysis alc: 13.99 | ph: . | rs: 4.9 | ta: 6.8

type White

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

taste Fragrant

wine of Paarl

body Medium

tasting notes

2018 vintage is carefully wooded to retain varietal character while adding layers of complexity. Soft acidity on stonefruit finish.

ageing potential

The wine can also be enjoyed by itself now or cellared for mature drinking.

blend information

100% Viognier

food suggestions

Chilled summer soups, grilled salmon and pan-fried

about the harvest

These Viognier grapes were picked at optimum ripeness.

in the cellar

The resultant wine is barrel fermented and matured for eight months.