



## Mellasat Shiraz Rosé 2022

main variety Shiraz

vintage 2022

analysis alc: 13.1 | ph: . | rs: 1.7 | ta: 5.5

type Rose

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

taste Fruity

wine of Paarl

body Light

### tasting notes

A distinctive light pomegranate colour, this rosé oozes summer fruit with raspberries and has a dry but creamy finish. An easy everyday drinking styled wine.

### blend information

100% Shiraz

### food suggestions

Food pairing suggestions include shellfish, gazpacho and summer salads.

### in the vineyard

On the farm Dekkersvlei in Klein Drakenstein near Paarl at 254 meters above sea level

soil: Decomposed Granite

average Yield: 2.6 tons per hectare

### about the harvest

with March 2022

### in the cellar

The grapes were destemmed, crushed and the juice left on the skins without active maceration for 1 hour. Yeast (Laffort Actiflore Rosé) was inoculated after 24 hours of juice settlement then fermented on the Viognier lees for 8 days at an average temperature of 17 degrees C until dry.

The wine is unwooded, made in a reductive style, remaining in tank until bottling. The wine was protein stabilised using bentonite and tartrate stabilisation was undertaken prior to bottling.

No filtering of the wine was undertaken except at bottling when a split 70/110 AF sterile filtration was used.