



Mellasat M Cabernet Sauvignon 2014

main variety Cabernet Sauvignon		vintage 2014	
analysis	alc: 14.7	ph: -	rs: 3.2 ta: 6.4
type	Red	producer	Mellasat Vineyards
style	Dry	winemaker	Mellasat Vineyards
taste	Fruity	wine of	Paarl
body	Full		

tasting notes

A full-bodied red wine with good structure that will develop for several years. Cassis and dark fruits on the nose that follow to the palate. A Pauillac Bordeaux style wine that is a great partner with hearty dishes as well as beef fillet and roast leg of lamb.

ageing potential

The wine was matured in small French (Nadalie & Toneleria Nacional) oak barrels (300 and 25li) for 30 months and bottle aged for 30 months.

blend information

100% Cabernet Sauvignon

food suggestions

Fillet of beef, venison and roast turkey. Also 70% cocoa Belgium dark chocolate.

in the vineyard

soil: Decomposed Granite

average Yield: 4.04 t/ha

irrigation: Most of the vines are trellised with a drip irrigation

in the cellar

yeast (Laffort Zymaflor FX10) inoculated within 48 hours after crushing the fermented for 7 days on skins at an average temperature of 24 degrees celsius. Malolactic Fermentation induced in tank and completed within seven weeks.

No fining was used after blending and it was bottled in November 2014.

No filtering of the wine was undertaken except at bottling when a 5-micron filtration was used. Thirty months in bottle before release.