



Mellasat Shiraz 2020

main variety Shiraz

vintage 2020

analysis alc: 14.89 | ph: . | rs: 2.7 | ta: 6.5

type Red

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

taste Fruity

wine of Paarl

body Full

tasting notes

"Pepper, spice and nice"; with hints of mulberries and white pepper, this is warm climate Shiraz at its best. The wine was barrel matured for 20 months. Food pairing suggestions include lamb chops, pork belly and roast chicken.

blend information

100% Shiraz

food suggestions

lamb chops, pork belly and roast chicken.

in the vineyard

Varietal Composition: 100% Shiraz

Vineyard Location: On the farm Dekkersvlei in Klein Drakenstein near Paarl at 254 meters

above sea level

Vine Age: 21 Years

Soil: Decomposed Granite

Average Yield: 11.43 tonnes per hectare

Irrigation: The vines are trellised with drip irrigation

Harvest: 7th March 2020

Ageing: Older fill French oak barrels for 24 months

in the cellar

Yeast (Lalvin D254) was inoculated within 24 hours after crushing then fermented for 6 days on skins at an average temperature of 23°C. Pressed at approximately 2°balling. Acidity was adjusted using tartaric acid to correct pH, both prior to fermentation and during malolactic fermentation. Malolactic fermentation induced in barrel and completed within six months. The wine was barrel matured using French (fourth, fifth and older fill) 225 litre oak barrels for 24 months. After racking from barrel the wine was very lightly fined and again racked from tank to tank. No filtering of the wine was undertaken except at bottling when a 5-micron filtration was used.