



Mellasat Cabernet Sauvignon 2016

main variety Cabernet Sauvignon

vintage 2016

analysis alc: 14.1 | ph: . | rs: 2.1 | ta: 6.6

type Red

producer Mellasat Vineyards

style Dry

winemaker Jean van Rooyen

taste Fruity

wine of Paarl

body Full

tasting notes

Cassis and dark fruits on the nose that follow to the palate.

ageing potential

The wine was matured in small French oak barrels (300 and 225li) for 30 months and bottle matured for 30 months. No fining was used after blending and it was bottled in November 2019. No filtering of the wine was undertaken except at bottling when a 5-micron filtration was used. Thirty months in bottle before release. Only 870 bottles produced. The wine was matured in French oak for 30 months and bottle matured for 30 months. A full-bodied red wine with good structure that will develop for several years.

blend information

100% Cabernet Sauvignon

food suggestions

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

in the vineyard

Most of the vines are trellised with drip irrigation on the farm Dekkersvlei in Klein Drakenstein near Paarl at 254 meters above sea level

about the harvest

The Mellasat Cabernet Sauvignon was harvested on the 9 March 2016.

in the cellar

Yeast (Laffort Zymaflor FX10) inoculated within 48 hours after crushing then fermented for 8 days on skins at an average temperature of 24 degrees C. Malolactic fermentation induced in tank and completed within seven weeks.