



Mellasat Chenin Blanc 2023

main variety Chenin Blanc

vintage 2023

analysis alc: 14.3 | ph: . | rs: 1.5 | ta: 4.3

type White

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

taste Fruity

wine of Paarl

body Light

tasting notes

Abundant tropical flavours on the nose with a firm mouthfeel.

blend information

100% Chenin Blanc

food suggestions

Enjoy with summer salads, seafood and chicken dishes.

in the vineyard

The Mellasat Chenin Blanc vineyards are unirrigated bush vines on the farm Dekkersvlei in Klein Drakenstein near Paarl at 254 meters above sea level

about the harvest

15 to 23 February 2023

in the cellar

The grapes were pressed and the juice was allowed two days to settle. Yeast was added to start the fermentation process. The cold fermentation process took 3 weeks to complete. The wine was left on the fermentation lees for another 7 weeks to add more complexity. The wine was protein stabilized and a light filtration was done during the bottling process. The wine is well balanced and made in a fruity easy drinking style.