



Mellasat Revelation 2021

main variety Cabernet Sauvignon

vintage 2021

analysis alc: 12.89 | ph: . | rs: 1.8 | ta: 6.1

type Red

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

wine of Paarl

body Medium

ageing potential

Matured in older 225 l French oak barrels for 18 months.

blend information

73% Cabernet Sauvignon, 21% Tempranillo, 6% Pinotage

food suggestions

Roast meats, braaivleis and chicken pie

in the vineyard

The vines are trellised with drip irrigation on the farm Dekkersvlei in Klein Drakenstein near Paarl at 254 meters above sea level. The Cabernet Sauvignon vine is 20 years old the Tempranillo vine is 17 years old and the Pinotage vine is 21 years old.

about the harvest

The different cultivars were harvested and fermented separately.

in the cellar

The tanks were inoculated with yeast within 24 hours after crushing then fermented for average 10 days on skins at an average temperature of 25°C.

Pressed at approximately 2°balling. Malolactic fermentation induced in tank and then transferred to older 225 l French oak barrels for 18 months.

The blend was made prior to bottling and a light filtration was done during the bottling process.