



## Mellasat Shiraz 2021

main variety Shiraz

vintage 2021

analysis alc: 13.89 | ph: . | rs: 2.5 | ta: 5.3

type Red

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

wine of Paarl

body Full

ageing potential

Older fill French oak barrels for 24 months

blend information

100% Shiraz

food suggestions

Lamb chops, pork belly and roast chicken.

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.

about the harvest

Grapes were harvested on the 23 March 2021 and the vineyard yielded 10.42 tonnes per hectare.

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.