



Mellasat Viognier 2019

main variety Viognier

vintage 2019

analysis alc: 14.01 | ph: . | rs: 2.6 | ta: 6.2

type White

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

taste Fragrant

wine of Paarl

body Medium

tasting notes

The wine is carefully wooded to retain varietal character while adding layers of complexity. Soft acidity on stonefruit finish.

ageing potential

The wine can also be enjoyed by itself now or cellared for mature drinking.

blend information

100% Viognier

food suggestions

Chilled summer soups, grilled salmon and pan-fried seafood.

about the harvest

These Viognier grapes were picked on the 7 February 2019 and yielded 5.2t/ha.

in the cellar

The grapes were pressed by pneumatic bag press and juice settlement undertaken for two days. Total acidity was adjusted by the addition of tartaric acid to lower the pH. The must was then transferred to 300l French oak barrels. Yeast (Laffort VL2) was inoculated then fermented for

approximately 16 days at an average temperature of 18°C. Malolactic fermentation was not encouraged after the alcoholic fermentation but the lees was stirred (batonnage) by rolling the barrels for up to six months during maturation. No filtering of the wine was undertaken except at bottling when a medium filtration (5 micron) was undertaken.