



## Mellasat M 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 Mellasat Vineyards

taste Fruity

wine of Paarl

body Full

### tasting notes

A full-bodied red wine with good structure that will develop for several years. Cassis and dark fruits on the nose that follow to the palate. A Pauillac Bordeaux style wine that is a great partner with hearty dishes as well as beef fillet and roast leg of lamb.

### ageing potential

The wine was matured in small French (Nadalie & Toneleria Nacional) oak barrels (300 and 225li) for 30 months and bottle aged for 30 months.

### blend information

100% Cabernet Sauvignon

### food suggestions

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

### in the vineyard

Soil: Decomposed Granite

Average Yield: 4.0 t/ha

Irrigation: Most of the vines are trellised with a drip irrigation

### about the harvest

Cabernet Sauvignon - 9th March 2016

### in the cellar

Yeast (Laffort Zymaflor FX10) inoculated within 48 hours after crushing the fermented for 7 days on skins at an average temperature of 24 degrees celsius. Malolactic Fermentation induced in tank and completed within seven weeks.

No fining was used after blending and it was bottled in November 2014.

No filtering of the wine was undertaken except at bottling when a 5-micron filtration was used. Thirty months in bottle before release.