



Mellasat Shiraz Rosé 2023

main variety Shiraz

vintage 2023

analysis alc: 13.55 | ph: . | rs: 1.0 | ta: 4.6

type Rose

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

taste Fruity

wine of Paarl

body Light

tasting notes

Hints of strawberries on the nose, well balanced on the palate with a firm acidity. Will complement a wide variety of dishes, including pasta and seafood.

blend information

100% Shiraz

food suggestions

Food pairing suggestions include shellfish, gazpacho and summer salads.

in the vineyard

On the farm Dekkersvlei in Klein Drakenstein near Paarl at 254 meters above sea level

Soil: Decomposed Granite

Average Yield: 2.2 tons per hectare

about the harvest

16th March 2023

in the cellar

The grapes were destemmed and crushed and the colour extracted from the skins during the pressing of the grapes in the winepress. The juice settled for 24 hours, was racked and then yeast was added.

Cold fermentation took 5 weeks and the wine was left for 4 weeks on the fermentation lees.

The wine is unwooded and was protein stabilized prior to bottling. During the bottling process the wine was lightly filtered.