



Mellasat Revelation NV

main variety Shiraz

vintage NV

analysis alc: 14.00 | ph: - | rs: 1.8 | ta: 6.1

type Red

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

taste Fruity

wine of Paarl

tasting notes

Smooth and fruity.

ageing potential

Blended and then matured in steel tank on new and 2nd use French oak staves for 1 year

blend information

50% Shiraz, 50% Cabernet Sauvignon

food suggestions

Roast meats, braaivleis and chicken pie

in the vineyard

Vine Age: Cabernet Sauvignon 20 Years, Shiraz 18 Years

Soil: Decomposed Granite

Average Yield: 8.12 tonnes per hectare

Irrigation: The vines are trellised with drip irrigation

in the cellar

The different cultivars were harvested and fermented separately. 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 °C. Malolactic fermentation induced in tank and then transferred to older 225 l French oak barrels for 12 months.

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