



Mellasat Shiraz Rose 2025

main variety Shiraz

vintage 2025

analysis alc: 13.0 | ph: . | rs: 1.0 | ta: 4.6

type Rose

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

taste Fruity

wine of Paarl

tasting notes

Hints of strawberries on the nose, well balanced on the palate with a firm acidity.

blend information

100% Shiraz

food suggestions

Shellfish, Gazpacho soup and summer salads

in the vineyard

Trellised with drip irrigation on the farm Dekkersvlei in Klein Drakenstein near Paarl at 254 meters above sea level

about the harvest

The shiraz grapes were harvested on the 16 March 2025 and yielded 2.2 tons per hectare.

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.