



Mellasat Tempranillo NV

main variety Tempranillo

vintage NV

analysis alc: 14.0 | ph: . | rs: 3.3 | ta: 6.3

type Red

producer Mellasat Vineyards

style Dry

winemaker Mellasat Vineyards

taste Fruity

wine of Paarl

body Full

tasting notes

Spice & violet accents, core of cherry & blackberry fruit, laced with savoury acidity, supported by smooth tannins. Oak gives vanilla on persistent finish.

ageing potential

Matured in American oak 2 nd fill and French oak 3rd fill barrels for 18 months.

blend information

100% Tempranillo

food suggestions

Chorizo and other cured meats, Tapas, slow-cooked lamb shank on a bed of Polenta and hearty casseroles.

in the vineyard

Vine Age: 14 Years

Soil: Decomposed Granite

Average Yield: 6.4 t/ha

Irrigation: The vines are trellised with drip irrigation

about the harvest

2023 and 2024

in the cellar

Yeast: Lalvin Clos inoculated within 48 hours after crushing then fermented for 8 days on skins at an average temperature of 20 °C. Pressed at approx -0.8° balling. Malolactic fermentation induced in barrel. The wine matured in barrel for 18 months and no filtering of the wine was done except a light filtration during bottling.