

De Meye Shiraz 2002

A rich wine with hints of berries with an undertone of truffle. Ripe fruit balances with wood and skin tannin on the palate, leaving one with a long finish of cloves and peppercorn.

variety : Shiraz | 100% Shiraz

winery : De Meye Wines

winemaker : Marcus Milner

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.1 g/l pH : 3.7 ta : 5.5 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle

in the vineyard : All the grapes come from the farm De Meye in the western part of Muldersvlei, of which 40% were cultivated from old clone and 60% from new clone shiraz vineyards. Here the moderate climate, combined with regular winds from the west in the afternoon with its cooling effect and the rich, fertile soil, create the ideal conditions for healthy and full ripe grapes, especially for red wines. The low harvest of six tons per hectare also contributed to the high quality of grapes.

about the harvest: The grapes were pressed at sugar level of 25Å° Balling.

in the cellar : The grapes were fermented in stainless steel tanks. The wine was then matured in small French oak barrels for 16 months, before bottling in March 2004.

