

## De Meye Blanc de Noir 2004

Aroma – Lovely combination of dried fruit and oak with an undertone of strawberries, on the nose.  
Palate – Rich, mouthfilling with melons and peaches on the mid-palate. Long, dry and clean finish.

**variety :** Shiraz | 100% Shiraz

**winery :** De Meye Wines

**winemaker :** Marcus Milner

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol    rs : 2.0 g/l    pH : 3.59    ta : 5.1 g/l

**type :** Rose    **style :** Dry    **wooded**

**pack :** Bottle



**in the vineyard :** Climate: Mediterranean – rainfall  $\hat{A}\pm$  650mm per annum. Vineyards are situated on De Meye in the western part of the Muldersvlei region, north of Stellenbosch. The vineyard faces south-east and a cool westerly wind during the ripening period months ensures healthy balanced grapes.

Soil: Rich fertile soil, create ideal conditions for healthy, ripe grapes.

**about the harvest:** Grapes were hand picked from vines with a yield of approximately 8 tons per hectare and at a sugar level of 25.5 $\hat{A}$ B.

**in the cellar :** Fermented in small French oak barrels and then left on the lees for a further 3 months.