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De Meye Shiraz Rosé 2005



Aroma: Tantalising aromas of candy-floss and ripe summer berries characterise this easy-going wine.
Palate: Rich, mouth filling with melons and peaches on the mid-palate. Crisp, with a subtle dry finish.

Best served chilled accompanying sushi, smoked salmon, crabsticks, lobster or crayfish and spicy dishes like bobotie or a Cape Malay curry.

variety : Shiraz | 100% Shiraz
winery : De Meye Wines
winemaker : Marcus Milner
wine of origin : Stellenbosch
analysis : **alc :** 13.58 % vol **rs :** 6.0 g/l **pH :** 3.71 **ta :** 5.8 g/l
type : Rose

in the vineyard : De Meye, named after the De Meye River in Holland is where the first Myburgh who came to South Africa in 1665 used to live. The farm is situated in Stellenbosch, sub region known as Greater Simonsberg, one of South Africa's most prestigious wine making areas. Previously, all the grapes were sold, but in 1997 it was decided to renovate some of the old buildings and to produce our own, uniquely styled wines.

De Meye is proud to be part of the South African wine industry and continually drives towards producing "wines of distinction" and excellence that has characterized the wines from Stellenbosch and specifically our privately owned wine farms, which undoubtedly are the heartbeat of this magnificent region.

Climate
Mediterraneanâ€“rainfall 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 25.5Â°B.

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