

Meinert Devon Crest 2002

Vibrant brick red colour. Classically elegant yet rich and complex, with ripe berry and red cherry flavours mingled with mint and sweet vanilla tones. Very smooth and velvety already in youth, set to grow even mellow.

Will age with benefit until about 2008. Food suggestions: slow roasted duck with Devon Crest reduction sauce, well-aged prime rib with a red wine and marrow jus, springbok loin rolled in bacon.

variety : Cabernet Sauvignon | 75% Cabernet Sauvignon, 25% Merlot

winery : Meinert Wines

winemaker : Martin Meinert

wine of origin : Devon Valley

analysis : **alc** : 14.5 % vol **rs** : 1.8 g/l **pH** : 3.86 **ta** : 5.5 g/l **va** : 0.69 g/l **so2** : 68 mg/l **fso2** : 19 mg/l

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

pack : Bottle **closure** : Cork

ageing : Very smooth and velvety already in youth, set to grow even mellow. Will age with benefit until about 2008.

in the vineyard : Four vineyards make up this wine, two Cabernet Sauvignon and two Merlot, each imparting unique and complementary characteristics. All the soils are deep well-drained loams of medium to high potential, classified as Hutton and Glenrosa. The sites benefit from their southern exposure in Devon Valley, a 720ha pocket within the centre of the Stellenbosch region. Average yield is 6tons/ha and the vineyards were not irrigated in 2002. The vines were between nine and 13 years old.

about the harvest: No yeast was added and fermentation started spontaneously in closed stainless steel tanks. Gentle extraction by pumping over to optimise colour and fruit and minimise the tannins. No extended maceration.

