

Meinert Synchronicity 2001

Deep, densely coloured, brick red with purple tints. Classical wild berry, cedar and cigar aromas are well supported by sweeter, plummy, mulberry whiffs. A big, rich wine that nevertheless already has a silky, velvety mouthfeel and despite its power retains a fine and elegant core. Very complete, and balanced by its elements. It is unashamedly aimed at collectors and those seeking wines with character. Intended for ageing, which we believe it will do very well until about 2015.

Slow roast guinea fowl with pearl onions and diced bacon, prime rib with a balsamic reduction, roasted springbok marinated in spices and red wine.

variety : Cabernet Sauvignon | 44% Cabernet Sauvignon, 31% Merlot, 17% Pinotage, 8% Cabernet Franc

winery : Meinert Wines

winemaker : Martin Meinert

wine of origin : Devon Valley

analysis : alc : 15.5 % vol rs : 2.4 g/l pH : 3.62 ta : 5.4 g/l va : 0.96 g/l so2 : 81 mg/l fso2 : 20 mg/l

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

pack : Bottle **closure :** Cork

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in the vineyard : Certain parts of the vineyards, identified during 15 years of living on and farming this property, are earmarked for this blend. 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 within the centre of the Stellenbosch region. Average yield is 5 tons/ha and the vineyards were not irrigated in 2001. Vines between eight and 12 years old.

about the harvest: No yeast is added and fermentation starts spontaneously in closed stainless steel tanks. Extraction by pumping over. No extended maceration.

