

## Meinert Merlot 2003

Fresh bright purple/red colour. The nose is an intense mix of redcurrant, mulberries, mint, spice and mineral tones. The palate is soft but rich and has a touch of firmness on the finish.

An excellent food wine and ideal with game birds like quail, guinea fowl, pigeon and also duck. For variation try with Cape salmon with Merlot sauce.

variety : Merlot | Merlot

winery : Meinert Wines

winemaker : Martin Meinert

wine of origin : Devon Valley

analysis : alc : 14 % vol rs : 2.0 g/l pH : 3.43 ta : 5.9 g/l va : 0.52 g/l so2 :  
92 mg/l fso2 : 29 mg/l

type : Red style : Dry body : Full wooded

pack : Bottle closure : Cork

ageing : The 2003 vintage is a superb one, yielding a very elegant, fruity Merlot with loads of complexity and restrained power. It is very much in the classical Meinert style. Though the wine is already soft at just over two years of age it will open up more and should last till 2010.

in the vineyard : A rather complex blend of three different Merlot batches from three vineyards on Devon Crest, plus a dash of Pinotage and Cabernet Sauvignon. All our soils are deep and well drained with a high clay content. That of the top vineyard contains more stone and is classified as Glenrosa, while the lower ones have a higher clay content and are known as Hutton. Vines receive supplementary irrigation. Average yield 7 tons/ha.

