

Meinert Devon Crest 2003

Vibrant deep red colour. Classically elegant yet complex, with ripe berry and red cherry flavours mingled with spicy mint and leathery tones. Smooth and velvety already in youth, set to grow even more mellow.

Slow roasted duck with Devon Crest reduction sauce or a five-spice marinade, well-aged prime rib with a red wine and marrow jus, rack of lamb with rosemary and garlic.

variety : Cabernet Sauvignon | 69% Cabernet Sauvignon, 31% Merlot

winery : Meinert Wines

winemaker : Martin Meinert

wine of origin : Devon Valley

analysis : alc : 14,2 % vol rs : 1,8 g/l pH : 3,60 ta : 6,3 g/l va : 0,73 g/l so2 : 67 mg/l fso2 : 30 mg/l

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

pack : Bottle **closure :** Cork

ageing : Smooth and velvety already in youth, set to grow even more mellow. It will age with benefit until about 2015.

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 received supplementary irrigation in 2003. The vines were between 10 and 14 years old.

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

