

De Meye Cabernet Sauvignon 1998

Full-bodied, deep ruby in colour, its ripe berry fruit and spices are well integrated with oak, with an appealing softness on palate and finish. A well balanced wine which is already drinkable now, but will repay with further maturation. Serve with red meats, roasts and grills, full-flavoured casseroles and hard cheeses.

variety : Cabernet Sauvignon | Cabernet Sauvignon
winery : De Meye Wines
winemaker : Marcus Milner
wine of origin : Stellenbosch
analysis : alc : 13.0 % vol rs : 1.9 g/l pH : 3.59 ta : 5.9 g/l
type : Red
pack : Bottle

ageing : 3 to 5 years

in the vineyard : All the grapes came from the farm De Meye in the western part of Muldersvlei. Here the moderate climate, combined with regular winds from the west in the afternoon with its cooling effect and rich fertile soil, create the ideal conditions for healthy and full ripe grapes, especially for red wines. All these factors combined with well balanced vineyards make well balanced wines.

about the harvest: The grapes were hand picked at a sugar level of 25° Balling.

in the cellar : The grapes were fermented in stainless steel tanks. The wine was then wood-matured in new small French oak barrels for 10 months, before being bottled in March 1999.

