

## De Meye Cabernet Sauvignon 2007

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**Aroma:** Rich, dark fruit, pencil shavings and mineral tones.

**Palate:** Full bodied yet accessible, with ripe cherries, prunes, tobacco and spices that are well integrated with the subtle oak. A layered structure and good complexity, leaves one with a long finish.

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**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** De Meye Wines

**winemaker :** Marcus Milner

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol    rs : 2.0 g/l    ta : 5.6 g/l

**type :** Red      **wooded**

**pack :** Bottle    **closure :** Cork

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**in the vineyard :** De Meye, named after the De Meye River in Holland is where the first Myburgh who came to South Africa in 1665 used to live. The farm is situated in Stellenbosch, sub region known as Greater Simonsberg, one of South Africa's most prestigious wine making areas. Previously, all the grapes were sold, but in 1997 it was decided to renovate some of the old buildings and to produce our own, uniquely styled wines.

De Meye is proud to be part of the South African wine industry and continually drives towards producing "wines of distinction" and excellence that has characterized the wines from Stellenbosch and specifically our privately owned wine farms, which undoubtedly are the heartbeat of this magnificent region.

### Climate

Mediterranean rainfall 650mm per annum. Vineyards are situated on De Meye in the western part of the Muldersvlei region, north of Stellenbosch. The vineyard faces southeast and a cool westerly wind during the ripening period months ensures healthy balanced grapes.

### Soil

Rich fertile soil, create ideal conditions for healthy, ripe grapes.

**about the harvest:** Grapes were hand picked from 15 to 20 year old vines, with a yield of approximately 6 tons per hectare and at a sugar level of 24 - 25° Balling.

**in the cellar :** The grapes were fermented in stainless steel tanks. Barrel maturation took place in new as well as 2nd fill small French oak barrels for 16 months.