

De Meye Trutina 2008

Old Mutual Trophy Wine Show 2006 - Silver

Aroma: Rich concentration of blackcurrant and freshly crushed black pepper.

Palate: Intense and concentrated with a complex structure giving this wine a full mouth feel. Flavours of ripe, dark berries and minerals are balanced with dry oak tannins, finishing off with a spicy charm.

Best served with game, especially springbok with a berry and peppercorn sauce, oxtail, a juicy steak or spaghetti bolognese.

variety : Shiraz | 80% Shiraz, 20% Cabernet Sauvignon

winery : De Meye Wines

winemaker : Marcus Milner

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.0 g/l ta : 5.5 g/l

type : Red **wooded**

pack : Bottle **closure** : Cork

Old Mutual Trophy Wine Show 2006 - Silver (80/100)

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 picked from vines dating back to 1976 and 1988, with a yield of just 6 tons per hectare and at a sugar level of 25° Balling.

in the cellar : The grapes were fermented in stainless steel tanks. This wine was aged in new as well as 2nd fill French oak barrels for 25 months. Blending took place after barrel maturation in the following percentages: 90% Cabernet Sauvignon and 10% Shiraz.