

Meinert Merlot 2008

Surprisingly similar in analysis to the 2006 yet so dissimilar in taste - ain't wine a wonderful thing! I like this slightly richer style, but as always our Merlot is very elegant and in the classical Meinert style. Fresh, rich red colour. The nose is an appetising mix of redcurrant, mint, spice and mineral aromas, the palate is soft and finishes smooth and crisp.

An excellent food wine, ideal with game birds like quail, guinea fowl and duck. Lamb suits the wine's herbal touches. For variation match it with Cape salmon and Merlot reduction sauce.

variety : Merlot | 87% Merlot, 9% Cabernet Sauvignon, 4% Cabernet Franc

winery : Meinert Wines

winemaker : Martin Meinert

wine of origin : Devon Valley

analysis : alc : 14.14 % vol rs : 1.4 g/l pH : 3.66 ta : 6.2 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

pack : Bottle **closure :** Screwcap

ageing : Though the wine is ready to drink it will unfold and should last until 2015 at least.

in the vineyard : From: Martin Meinert makes a very small and personalised range of wines in limited quantities at the hillside Devon Crest vineyard outside Stellenbosch. Each wine is created with much thought and care to ensure uniqueness and individual character.

Vineyards: A rather complex blend of three Merlot vineyards as well as Cabernet Sauvignon and Cabernet franc. All our soils on Devon Crest are deep and well drained with high clay content. Vines receive supplementary irrigation.

about the harvest: Average yield 7 tons/ha.

in the cellar : Fermented with natural yeasts, made in classic low intervention manner, no extended skin maceration. Aged 18 months in second and third fill French oak barrels, racked at intervals as necessary. Polished with a very light (quarter egg per 100 litres) egg white fining and bottled in May 2011.

