

Meinert La Barry Sauvignon Blanc 2011

I needed to make a wine that my wife likes, and she enjoys ones that have what she calls "drama". At the same time I have grown tired of aggressive, green Sauvignon Blancs and therefore tried to steer a middle course. The "La Barry" has delicate floral fruit with underlying grassier tones, but is unthreatening enough to keep coming back for another glass. La What? Named after my wife Leigh Ann Barry, for whom this wine was made as a wedding gift. It has also been referred to as "La Barry Lobola". This is the fourth vintage and initial feedback from my wife is very favourable!

Perfect as aperitif, or match up with delicate dishes like fresh seafood salads, oysters and even tuna tartare with a very subtle wasabi sauce.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Meinert Wines

winemaker : Martin Meinert

wine of origin : Elgin

analysis : alc : 13.42 % vol rs : 4.0 g/l pH : 3.17 ta : 6.7 g/l

type : White **style** : Dry **body** : Medium **taste** : Fruity

pack : Bottle **closure** : Screwcap

ageing : As it ages mineral and flinty flavours come to the fore, so don't drink all of it too young!

in the vineyard :

in the cellar : Delicate fruit from four vineyards in Elgin was treated anti oxidatively as far as possible. About half was allowed 8 hours skin contact. The juice was tank fermented in three lots by different yeasts carefully selected to preserve and develop the fruit characteristics. The wine was kept on the yeast lees for three months after fermentation and bottled in June 2010.

