

Meinert Devon Crest 2006

Vibrant deep red colour. Classically elegant yet complex, with ripe berry and red cherry flavours mingled with mint and leathery tones. The palate is bold and complex; with time it should develop a velvety feel.

Serve with well-aged prime rib and red wine and bone marrow sauce, Hollandse pepper fillet, smothered in a creamy brandy sauce, or rack of lamb with rosemary.

variety : Merlot | 60% Merlot, 35% Cabernet Sauvignon, 5% Cabernet Franc

winery : Meinert Wines

winemaker : Martin Meinert

wine of origin : Devon Valley

analysis : alc : 14.24 % vol rs : 2.3 g/l pH : 3.46 ta : 5.8 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **size :** 0 **closure :** Cork

ageing : Will develop well until around 2016.

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: Devon Crest is our classic Bordeaux style blend. Using three of the five permitted varieties we carefully match wines from five different vineyards on our property to achieve richness, understated character and a long, dry, spicy finish. All our soils are deep and well drained with high clay content. Vines receive supplementary irrigation.

about the harvest: Average yield 5.5 tons/ha.

in the cellar : No yeast was added, the native ones adding to the individual character of the wine. Short fermentation on skins, no extended maceration. Aged 18 months in a mixture of new, second and third fill French Oak barrels, racked at intervals as necessary. Polished with a very light egg white fining and bottled in December 2009.

