

Meinert Cabernet Sauvignon 2009

Dense deep fresh red colour. The nose shows red berries, typical Cabernet herbs, spicy toasty oak and tobacco. Mouth filling and weighty but not clumsy on the palate, finishes crisp and lingering.

Should match well with Tuscan style veal, wild boar with truffled mash and of course a well-aged piece of beef, especially reduced rich sauces.

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

winery : Meinert Wines

winemaker : Martin Meinert

wine of origin : Devon Valley

analysis : alc : 14.74 % vol rs : 2.3 g/l pH : 3.71 ta : 6.1 g/l va : 0.76 g/l so2 : 60 mg/l fso2 : 18 mg/l

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

pack : Bottle **closure :** Cork

ageing : Drink now and until about 2025; it will age very well.

in the vineyard : Reintroduced to our range in 2006, the only previous one being the one-off 2000, Cabernet Sauvignon has now replaced our former Bordeaux blend, Devon Crest.

Our soils, which are deep and well drained with high clay content, and the low yields define our wines. Vines receive supplementary irrigation. Average yield 5 tons/ha.

in the cellar : Fermented with natural yeasts, made in classic low intervention manner, no extended skin maceration. Aged 24 months in new, second and third fill French Oak barrels, racked at intervals as necessary.

Polished with a light (half an egg per 100 litres) egg white fining and bottled in May 2012.