

Meinert Merlot 2009

Fresh, rich red colour. I smell a mix of marzipan, white chocolate, dried herbs and ripe berries, quite unusual for Merlot.

Around warm middle and a firm crisp finish.

An excellent food wine, ideal with game birds like quail, guinea fowl and duck. Lamb suits the wine's herbal touches.

variety : Merlot | 88% Merlot, 12% Cabernet Sauvignon,

winery : Meinert Wines

winemaker : Martin Meinert

wine of origin : Devon Valley

analysis : alc : 14.11 % vol rs : 2.8 g/l pH : 3.54 ta : 5.7 g/l

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

pack : Bottle closure : Screwcap

ageing : This is a slightly bigger wine than usual, it will need a bit more time but it is true to the classical Meinert style. It should last well until about 2020.

in the vineyard : 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. Average yield 7 tons/ha.

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 24 months in 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 November 2011.