

Meinert Cabernet Sauvignon 2011

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, it has a crisp and lingering finish.

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

variety : Cabernet Sauvignon | 85% Cabernet Sauvignon, 10% Merlot, 5% Cabernet Franc

winery : Meinert Wines

winemaker : Martin Meinert

wine of origin : Devon Valley

analysis : alc : 14.4 % vol rs : 2.1 g/l pH : 3.52 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 **size :** 750ml **closure :** Cork

ageing : Drink now and until about 2025 or even 2030; it will age very well.

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.

in the vineyard : Reintroduced to our range in 2006, Cabernet Sauvignon has replaced our former Bordeaux blend Devon Crest, which is still fondly mourned. I believe Cabernet Sauvignon is particularly suited to our vineyard and thus important to showcase. Our soils, which are deep and well drained with high clay content, and the low yields define our wines. Vines receive supplementary irrigation.

about the harvest: 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.

