

Meinert Synchronicity 2009

The 2009 is probably destined for greatness - it is one of Stellenbosch's best vintages. A classic wine, it has power and complexity alongside balance, and red fruit aromas and cigar box whiffs. It is unashamedly aimed at collectors and those seeking wines with character.

Food suggestions: prime rib steak with a balsamic reduction, roasted springbok loin marinated in spices and red wine, oven roasted guinea fowl with a Synchronicity reduction sauce.

variety : Cabernet Sauvignon | 53% Cabernet Sauvignon, 33% Merlot, 7% Pinotage, 7% Cabernet Franc

winery : Meinert Wines

winemaker : Martin Meinert

wine of origin : Devon Valley

analysis : alc : 14.43 % vol rs : 2.3 g/l pH : 3.54 ta : 5.8 g/l so2 : 40 mg/l

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

pack : Bottle **size :** 750ml **closure :** Cork

ageing : The wine is just beginning to round out and drink well. Perfect from now until 2030, if you can keep some bottles, or even a magnum or two, till then.

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.

in the vineyard : Synchronicity is our flagship wine, the annual reflection of this prime Devon Valley site. We select the best batches of each of our varietals and blend according to the strengths of each vintage, seeking complexity and balance. The vines grow in our red-brown deep rich soils, are between 5 (Cabernet franc) to 21 years old and receive no irrigation.

about the harvest: Average yield 5 tons/ha.

in the cellar : Blend: Cabernet Sauvignon 53% | Merlot 33% | Pinotage 7% | Cabernet franc 7%

Fermented with natural yeasts, aged in separate batches in new French oak for about six months, then blended and matured for a further 18 months. Polished with a light egg white fining (one quarter egg per 100 litres) and bottled in May 2012.

