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Meinert Semillon Straw Wine 2013

Fresh straw gold colour, enticing whiffs of honey, pineapple and pear. The secret of sweet wines is matching the sugar and acid so that the wine is not cloying; this one leaves a mouth-coating sweet tangy residue after swallowing.

It is a perfect match for apple tarte tartin, crème brûlée or any such dessert, and of course rich duck liver pate or foie gras.

variety : Semillon | 100% Semillon
winery : Meinert Wines
winemaker : Martin Meinert
wine of origin : Devon Valley
analysis : **alc :** 11.31 % vol **rs :** 160 g/l **pH :** 3.17 **ta :** 7.9 g/l
type : Fortified **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : Should age 10 years and more.

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 : In 2008 we planted our only white grape vineyard on Devon Crest, 3459 Semillon vines. In 2013 these yielded 444 kg of vine-dried grapes from which we produced just 405 375ml bottles.

about the harvest: When the grapes were ripe, at around 23° Balling, we pinched every bunch stalk using long-nose pliers to stop sap flow to the berries. The bunches hung on the vines a further 6 weeks to desiccate and concentrate and were picked on 2 April.

in the cellar : Whole bunch pressed slowly but at high pressure, juice returned to berries to soak and dissolve crystallised sugar, pressed again the next day. Natural fermentation in one new barrel. Bottled on 12 June 2014.

