

Meinert Merlot 2011

Fresh, rich brick red colour. Dried herbs and ripe berries, quite a heady nose, no doubt it will settle some more.

A bold wine with a warm round 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 | 94% Merlot, 3% Cabernet Sauvignon, 3% Pinotage

winery : Meinert Wines

winemaker : Martin Meinert

wine of origin : Devon Valley

analysis : alc : 14.369 % vol rs : 2.4 g/l pH : 3.65 ta : 5.6 g/l

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

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

ageing : A rich powerful wine the Meinert Merlot nevertheless retains its usual elegant classical characteristics. 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 into the next decade.

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 : A rather complex blend of three Merlot vineyards as well as a splash of Cabernet franc and Pinotage. All our soils on Devon Crest are deep and well drained with high clay content. Vines receive supplementary irrigation if we have water.

about the harvest: Average yield 7 tons/ha.

in the cellar : Blend: Merlot: 94% | Cabernet Sauvignon: 3% | Pinotage: 3%

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, raked at intervals as necessary. Polished with a light (one egg per 100 litres) fining and a coarse filtration.

