

De Meye Shiraz 2000

A rich fruity wine with hints of cigar box, fresh peppercorn and mushroom. The spicy charm lingers on the finish. A well balanced wine which is already drinkable, but will develop further in the bottle for at least another 5 years.

variety : Shiraz | Shiraz

winery : De Meye Wines

winemaker : Marcus Milner

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.3 g/l pH : 3.5 ta : 5.7 g/l

type : Red

pack : Bottle

Chosen for South African Airways First and Business Class Passengers, 2003.

in the vineyard : All the grapes come from the De Meye farm in the western part of Muldersvlei, of which 40% were cultivated from old clone and 60% from new clone Shiraz vineyards. Here the moderate climate, combined with regular winds from the west in the afternoon with its cooling effect and the rich, fertile soil, create the ideal conditions for healthy and full ripe grapes, especially for red wines.

about the harvest: The low harvest of six tons per hectare also contributed to the high quality of grapes. The grapes were pressed at a sugar level of 25^Å Balling.

in the cellar : The grapes were fermented in stainless steel tanks. The wine was then matured in small French oak barrels for 12 months before bottling in July 2001.

