

## De Meye Shiraz 2001

Came 5th out of 50 Shiraz tasted at Caledon Wine Makers Guild - Shiraz Tasting 2003

A rich and fruity wine with hints of cigar box, fresh peppercorn and mushroom. The spicy charm lingers on the finish.

**variety :** Shiraz | 100% Shiraz

**winery :** De Meye Wines

**winemaker :** Marcus Milner

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol rs : 1.9 g/l pH : 3.5 ta : 5.6 g/l

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

**pack :** Bottle

Veritas 2003 - Bronze

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Fairbairn Capital Trophy Wine Show 2003 - Bronze

86/100 points - "Highly Recommended": Wine Beverage Testing Institute Chiacago, USA, 2002

**ageing :** A well balanced wine which is already drinkable, but will develop further in the bottle for at least another five years.

**in the vineyard :** All the grapes come from the farm De Meye 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 sugar level of 25Â° 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 October 2002.

