

## De Meye Trutina 2000

A dense inky colour, nose of ripe berries and hints of pencil shavings. A mouth filling wine, deep mineral flavours with black currant, balanced with subtle wood tannins. The spicy charm lingers on the finish.

**variety :** Cabernet Sauvignon | 88% Cabernet Sauvignon, 12% Shiraz

**winery :** De Meye Wines

**winemaker :** Marcus Milner

**wine of origin :** Stellenbosch

**analysis :** alc : 13.6 % vol    rs : 2.2 g/l    pH : 3.6    ta : 5.7 g/l

**type :** Red      **wooded**

**pack :** Bottle

Gold medal at 2001 Michaelangelo International Awards  
4 Stars in Grape Magazine  
4 Stars in Wine Magazine (SA June issue)  
4 Stars John Platter Guide 2003  
Bronze medal at the South African Trophy Wine Show 2003  
Bronze medal at the Winpac Show, Hong Kong, 2002  
Seal of approval at the International Wine Challenge 2002

**in the vineyard :** Trutina is a blend of Cabernet sauvignon and Shiraz. All the grapes were grown on De Meye in the western part of Muldersvlei. The cooling afternoon winds and rich fertile soils, create ideal conditions for healthy, ripe grapes. The Shiraz vines were planted in 1976 and the Cabernet was planted in 1988.

**about the harvest:** A harvest of just 6 tons per hectare helped with the high quality of the grapes. Grapes were picked at a sugar level of just over 24° Balling.

**in the cellar :** The grapes were fermented in stainless steel tanks. The wines were aged in French oak for fourteen months. The wines were blended after wood ageing, 88% Cabernet Sauvignon and 12% Shiraz.

