

De Meye Cabernet Sauvignon 1999

Full bodied, deep ruby colour, its ripe berry fruit and spices are well integrated with oak, with an appealing softness on palate and finish.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : De Meye Wines

winemaker : Marcus Milner

wine of origin : Stellenbosch

analysis: alc : 13.0 % vol rs : 1.9 g/l pH : 3.59 ta : 6.3 g/l

type : Red

pack : Bottle

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

ageing : A well balanced wine which is certainly drinkable now, but will repay further maturation.

in the vineyard : The grapes come from 15 to 20 year old vineyards on De Meye in the western part of Muldersvlei. Here the moderate climate, combined with regular winds from the west in the afternoon with its cooling effect and the rich, fertile soil, create ideal conditions for healthy grapes, especially for red wines.

about the harvest: The grapes were hand picked at sugar levels between 24Â° and 25Â° Balling.

in the cellar : The juice was fermented in stainless steel tanks. The wine was then wood-matured in new small French oak barrels for 14 months, before being bottled in August 2000.

