

## De Meye Trutina 2001

Best in Class and a silver medal - The International Wine and Spirit Competition 2005 - London (IWSC)

Best in Class Silver - International Wine and Spirit Competition (IWSC) 2005

A nose of ripe berries and a hint of warm toast. A mouth filling wine, deep mineral flavours with black currant, balanced with dry wood tannins. The spicy charm lingers on the clean finish.

**variety :** Cabernet Sauvignon | 80% Cabernet Sauvignon, 20% Shiraz

**winery :** De Meye Wines

**winemaker :** Marcus Milner

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol   rs : 2.2 g/l   pH : 3.6   ta : 5.6 g/l

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

**pack :** Bottle

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Veritas 2003 - Bronze

Fairbairn Capital Trophy Wine Show 2005 - Bronze

Best in Class Silver - International Wine and Spirit Competition (IWSC) 2005

**in the vineyard :** 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. A harvest of just 6 tons per hectare helped with the high quality of the grapes. The Shiraz vines were planted in 1976 and the Cabernet was planted in 1988.

**about the harvest:** Grapes were picked at a sugar level of just over 25Â° Balling.

**in the cellar :** The grapes were fermented in stainless steel tanks. The wines were aged in French oak for 25 months. The wines were blended after wood ageing, 80% Cabernet Sauvignon and 20% Shiraz.

