

De Meye Cabernet Sauvignon 2001

The full bodied, deep ruby colour, its ripe berry fruit and spices are well integrated with oak. A layered structure and good complexity, leaves one with a long finish.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : De Meye Wines

winemaker : Marcus Milner

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 2.3 g/l pH : 3.6 ta : 5.6 g/l va : 0.67 g/l so2 : 93 mg/l
fso2 : 27 mg/l

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

pack : Bottle

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

about the harvest: The grapes were hand picked at sugar levels between 24 and 25 degrees balling.

in the cellar : The grapes were fermented in stainless steel tanks. The wine was then wood- matured in small French oak barrels for 16 months, before being bottled in October 2001.

