

## Meinert Devon Crest 2001

### International Wine Challenge 2005 - Silver

Cabernet Sauvignon/Merlot blend made in our classically elegant yet rich, complex style. Smooth now and set to grow even mellower.

Will age with benefit until about 2008. Food suggestions: slow roasted duck with Devon Crest reduction sauce, well-aged prime rib with a red wine and marrow jus, springbok loin rolled in bacon.

**variety :** Cabernet Sauvignon | 75% Cabernet Sauvignon, 25% Merlot

**winery :** Meinert Wines

**winemaker :** Martin Meinert

**wine of origin :** Devon Valley

**analysis :** alc : 14.5 % vol   rs : 1.8 g/l   pH : 3.86   ta : 5.5 g/l   va : 0.69 g/l   so2 : 68 mg/l   fso2 : 19 mg/l

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

**pack :** Bottle   **closure :** Cork

**ageing :** The components were aged separately in new French Oak barrels for 12 months before blending whereafter the wine was returned to barrel for a further six months. Racking and aeration to stabilise and clean the wine was carried out at intervals as necessary.

**in the vineyard :** Four vineyards make up this wine, two Cabernet Sauvignon and two Merlot, each imparting unique and complementary characteristics. All the soils are deep well-drained loams of medium to high potential, classified as Hutton and Glenrosa. The sites benefit from their southern exposure in Devon Valley, a 720ha pocket within the centre of the Stellenbosch region. Average yield is 6tons/ha and the vineyards were not irrigated in 2002. The vines were between nine and 13 years old.

**about the harvest:** No yeast was added and fermentation started spontaneously in closed stainless steel tanks. Gentle extraction by pumping over to optimise colour and fruit and minimise the tannins. No extended maceration.

