

Meinert

6Chen 2018



WHITE
STILL WINE



SOUTH AFRICA



COASTAL REGION



SUITABLE FOR
VEGETARIANS

TASTING NOTE

Perfumed and mineral South African white, packed with white peach, pear and apple, overlaid with a fragrance of flowers.

VITICULTURE

From both the hillside Devon Crest vineyard outside Stellenbosch as well as a number of vineyard sites across the Cape Winelands. A Chenin Blanc-based blend with a dollop of Muscat d'Alexandrie, or Hanepoot. All the grapes for this blend are sourced from old Swartland vineyards on iron-rich decomposed soils.

VINIFICATION

Hand-harvested, cooled to 5°C, whole bunch pressing, oxidative style for vineyard nuances. Natural fermentation in concrete 'egg' tanks and oak barrels. Lees contact for six months adds midpalate texture and richness. Complex, mineral wine.

FOOD MATCHING

Enjoy with sushi or seared tuna. Also pairs well with heartier meats such as pichana steak and pork belly.

SIZE	75cl
VINTAGE	2018
ABV	13%
GRAPE VARIETIES	Chenin Blanc (92.5%), Muscat of Alexandria (7.5%)
CLOSURE	Screw cap
SKU CODE	H8156118
EXPRESSION	White, Aromatic and Dry
COUNTRY	South Africa
REGION	Coastal Region
ALLERGENS	Sulphur
SUITABLE FOR	Vegetarians
CLOSURE	Screw cap
PH	3.28
TOTAL ACIDITY	5.6g/l Tartaric
RESIDUAL SUGAR	1.8g/l
SKU	H8156118