

Meinert

The Graduate Syrah 2019



RED STILL WINE



SOUTH AFRICA



WESTERN CAPE



SUITABLE
FOR VEGANS

TASTING NOTE

Slow-ripening old-vine Syrah, cooled by sea breezes, spilling over with blueberry, blackberry and plums, with that signature Syrah pepper fragrance on the nose.

VITICULTURE

Winds at flowering reduce the crop by up to 30% resulting in concentrated flavours and together with longer ripening, produces a seamless and elegant expression of Syrah.

VINIFICATION

Cold maceration of 10 days at under 10°C followed by a short hot fermentation (3 days) before pressing. About a third of the wine underwent carbonic maceration so as to enhance the finer nuances of our Pinotage. Bottled after 24 months in 225L 2nd 3rd and 4th fill French oak barrels

FOOD MATCHING

Venison carpaccio and hearty meat dishes.

SIZE	75cl
VINTAGE	2019
ABV	13%
GRAPE VARIETIES	Syrah (100%)
CLOSURE	Diam
SKU CODE	H3666119
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	South Africa
REGION	Western Cape
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.54
TOTAL ACIDITY	5.1g/l Tartaric
RESIDUAL SUGAR	3.4g/l
SKU	H3666119