

DE MEYE



De Meye Chenin Blanc 2013

De Meye is a privately owned, boutique winery situated in Stellenbosch sub-region known as Greater Simonsberg, one of South Africa's most prestigious wine regions, with neighbors such as **Warwick**, **Kanonkop**, and **Laibach**.

The farm and winery is named after the De Meye river in Holland, where the first Myburgh, who came to South

Africa in 1665, used to live. Philip Myburgh is the sixth generation to farm De Meye which is 100ha total with half planted to vineyard. All our wines are produced from grapes grown on our farm. Approximately 220 tons are utilized

for De Meye. The rest is sold off to various co-operatives and neighboring farms. The total production of bottled stock at De Meye is less than 14 000 cases, of which 80% is red and 20% is white and rosé.

Grape Variety: 100% Chenin Blanc

Appellation: Stellenbosch

Aroma: Aromas of passion fruit, citrus, melon and dried apricot backed by mineral notes and freshly cut spring grass.

Palate: Crisp, dry wine with the aromas following well onto the palate: melon, citrus and minerals. Well-balanced acidity and a clean finish.

Chemical Analysis:

Alcohol - 12.5%

pH - 3.5

Acidity - 5.0g/l

Res. sugar - 1.85 g/l

Winemaker: Marcus Milner

Winegrower: Philip Myburgh

Climate: Mediterranean-rainfall \pm 650mm per annum. Vineyards are situated on De Meye in the western part of the Muldersvlei region, north of Stellenbosch. The vineyard faces south-east and a cool westerly wind during the ripening period months ensures healthy balanced grapes.

Soil: Rich fertile soil, create ideal conditions for healthy, ripe grapes.

Vinification/Maturation: Grapes were hand picked from vines with a yield of 8 tons/ hectare at a sugar level of 23°B. Fermented in stainless steel tanks.

John Platter rating: 3 ★★★ Exceptionally drinkable & well priced, screwcap, certified sustainable: *“Fragrant honeysuckle, pear drop aromas on fresh & almost nettly 12 tank sample, with dry, limy finish”*

