

# DE MEYE



## Little River Cabernet Sauvignon 2011

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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% Cabernet Sauvignon

**Appellation:** Stellenbosch

**Aroma:** Fresh and youthful nose with loads of black cherries, raspberries and black pepper dominating the nose – hints of coffee on the finish.

**Palate:** Full bodied, with coffee beans and berry fruit following through from the nose. Made in an fresh style to drink now.

**Chemical Analysis:**

Alcohol - 14.5%

pH - 3.69

Acidity - 5.5g/l

Res. sugar - 2.8 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 25°B. Whole-bunch pressed. Fermented in stainless steel tanks; matured in old oak barriques for 9 months.

**John Platter rating:** 3 ★★★ Exceptionally drinkable & well priced, screwcap, certified sustainable: “10 was fresh & juicy, with just a hint of seriousness.”

