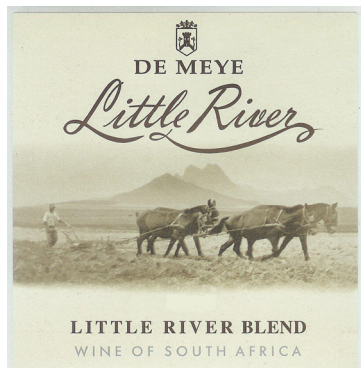




DE MEYE



LITTLE RIVER BLEND CABERNET SAUVIGNON - SHIRAZ 2004

TASTING NOTES

Ripe berries and a fresh, mountainside soil aromas. Medium body, black berry fruit and nutmeg-type spices are well integrated in the oak. Honest varietal character, ripe but not pushy, forward fruit with balanced tannins and acidity that lead to a well-rounded finish. Priced to punch well above their weight.

Drink through 2010

THE ESTATE AND THIS VINEYARD

The Myburgh's forefather arrived in Stellenbosch in 1665 and named his Muldersvlei farm after the little river of his hometown in Holland. De Meye is one of the very first farms in the Cape and the Myburgh's have been deeply involved in South African viticulture for six generations, growing some of the best grapes in the region. In 1997, they renovated a few of the old buildings and began producing small quantities for their estate. The label is from a picture taken in the 1940s of Philip Myburgh's grandfather deep ripping the soil to plant vines.

Nature rules at De Meye, with the only prerequisite for applying stringent environmentally friendly vineyard and winemaking practices is that quality must not be sacrificed. The estate has been certified by EuroGAP (European Good Agricultural Practices) for their entire farming practices including labor. Also, they are a member of the Cape Organic Producers Association for many of their other farmed produce, notably their lavender oil (their wine is not certified).

WINEMAKING

Grapes were hand picked from 15 to 20 year old vines, with a yield of approximately 2.4 tons per acre and at a sugar level of 24 - 25° brix. The grapes were fermented in stainless steel tanks. Barrel maturation took place in small French oak barrels.

From the Grape review: "Viticulturist Philip Myburgh clearly delivers good, ripe but not ultra-ripe fruit to the cellar. and winemaker Marcus Milner (a school pal of Philip's and formerly at Warwick) doesn't dumb things down when he is making this 'second label'. Though intended for easy and fairly early drinking, they are not simple, fruity concoctions, but carefully crafted, with a structure giving context to the pure, bright fruit. No spuriously beguiling oak flavors from chips: this wine spent a year maturing in older barrels, that's all."

ANALYSIS

Varietal

80% Cabernet Sauvignon

20% Shiraz

Appellation Simonsberg, Stellenbosch

Maturation French oak, 3rd fill & older

Production 1500 cases

Release date January 2006

Alcohol 13.7%

Residual sugar 2.2 g/l

Total acidity 5.8 g/l

pH 3.7

REVIEWS

Rated 3 1/2 stars, John Platter

3 stars, Grape

