

Wine & Vintage	Low	High	Ave & Price	Tasting Notes.	Extra notes
Meinert Wines				Brendan Butler, wine maker	Cellar in Devon valley, Stellenbosch with some vineyards, but also access to vineyards in Elgin and Swartland vineyards, some older than 1975.
Meinert Sauvignon Blanc 2018	14	17	15.5 R 85	Very pale straw. Crisp apple and citrus nose, some green nettle. Fresh entry, developing nice richness, good fruit balance and lovely mouth feel. Balanced acid with a long warm spice finish Cellar door price R99	85% Sauvignon Blanc from Elgin, 15% Semillon, fermented and matured in old French barrels. Alc 12.50 RS 2.0 PH TA 5.2
Meinert German Job Riesling 2016	14	18	16.5 R 85	Light yellow, green. Fresh apple and tropical with a hint of turpines on the nose. Lovely crisp entry with full mouth feel and roundness of sugar with balanced acid. Intense long spice finish. Cellar door price R 98	100% Riesling from Elgin. Some skin contact and some noble rot. Left on lees for 6 months. Alc 12.0 RS 4.6 PH TA 7.8
Meinert Italian Job White Merlot 2017	15	18	16.5 R 180	Medium yellow, hint of green. Very perfumed, lime blossom, with nuttiness on the nose. Austere entry, develops fresh fruitiness. Lovely flavours, cherry and rose petal, quite linear, good acid balance. Full mouth feel. Savoury finish with some saltiness. Cellar door price R 196	85% Italian clone merlot from the estate. 9 months in 2nd to 4th fill French oak after early picking and quick pressing with high pressure which means the skins are not ruptured. 15% Old vine Chenin Blanc from Swartland, 50% in Nomblot cement egg and balance in seasoned oak. Alc 12.9 RS 4.7 PH 3.25 TA 5.7
Meinert The Graduate Syrah 2016	15	18	16.5 R 135	Light clear red, garnet. Rich plum, light and fresh, hint of white pepper on the nose. Fresh, fruity entry, dark red berry. Warm spices with pepper with lovely light tannins. Fresh good finish, quite austere. Elegant structure with clean flavours, savoury and lean, dry tannins. Cellar door price R 165	100% from Hemel-en-Aarde upper. Portion of whole bunch ferment with careful selection. Tight grain oak, 12 months in French tight grain oak, 30% each of 1st, 2nd & 3rd fill, balance in plastic. Alc 12.87 RS 2.3 PH 3.66 TA 5.5
Meinert Printer's Ink Pinotage 2016	16	18	17 R 130	Clear red berry. Fruity, perfumed, dark red berry, Turkish delight and warm spice on the nose. Fresh, clean entry, full fruit, big tannin and good acid structure. Dry finish but very long with lingering fruit and warm spice. Cellar door price R 158	86% Pinotage, 14% Merlot from Devon valley. 70% in French oak, second fill and beyond for 24 months. Balance in plastic tanks. Alc 14.5 RS 3.3 PH 3.46 TA 5.2
Meinert Merlot 2016	16	20	17.5 R 130	Clear but dark redbrick. Dark berry nose, meaty with Christmas cake fruit and spice. Palate follows the nose with rich meatiness and big but round tannins. Long fruity finish Christmas cake spice lingers throughout. Rich dark chocolate with lovely fruit purity. Cellar door price R 158	100% Merlot from Devon valley with a small percentage of 2017 included for freshness. Intense berry sorting. French oak of varying ages to develop tannin benefits. Alc 14.0 RS PH TA
Meinert Synchronicity 2015	16.5	19	R 18 R 360	Clear dark red brown. Dark black fruit, blue berry and violet with savoury hint on the nose. Big fresh fruit, develops flavours found on the nose. Big lean tannins with intensely long finish.	All red grapes on Devon property. 35% Cabernet Sauvignon, 35% Merlot, 13% Pinotage, 8.5% Cabernet Franc, 8.5% Petit Verdot. Separately vinified, matured in mostly new French oak for 12 months. Then individual wines are matured and the blend is matured for a further 18 months. Alc 14.3 RS 1.9 PH 3.57 TA 6.1