

Meinert

Synchronicity 2016



RED STILL WINE



SOUTH AFRICA



WESTERN CAPE



SUITABLE
FOR VEGANS

TASTING NOTE

The flagship wine for this small, artisanal winery, this Bordeaux-plus-Pinotage blend is a gorgeous melange of black and red fruit, lightly dusted with spice.

VITICULTURE

Synchronicity is our flagship wine and an annual reflection of our prime Devon Valley property. The best batches of each varietal are blended according to the strengths of the vintage so as to ensure complexity and balance.

VINIFICATION

Fermented with natural yeasts and aged separately in mostly new French oak barrels for 12 months where after the components are blended and returned to barrel for a further 12 months. The wine is lightly filtered prior to bottling.

FOOD MATCHING

Enjoy with beef or game tartare and barbequed meats and vegetables. When slightly chilled, this wine is a great accompaniment to sushi or seared tuna.

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| SIZE | 75cl |
| VINTAGE | 2016 |
| ABV | 14% |
| GRAPE VARIETIES | Cabernet Sauvignon (35%), Cabernet Franc (30%), Merlot (15%), Petit Verdot (10%), Pinotage (10%) |
| CLOSURE | Natural Cork |
| SKU CODE | 73516116 |
| EXPRESSION | Red, Richly Textured and Full-Bodied |
| COUNTRY | South Africa |
| REGION | Western Cape |
| ALLERGENS | Sulphur |
| SUITABLE FOR | Vegans, Vegetarians |
| CLOSURE | Natural Cork |
| PH | 3.58 |
| TOTAL ACIDITY | 5.5g/l Tartaric |
| RESIDUAL SUGAR | 3.5g/l |
| SKU | 73516116 |