

**Meinert**

# The Graduate Syrah 2019



RED STILL WINE



SOUTH AFRICA



WESTERN CAPE



SUITABLE  
FOR VEGANS

## TASTING NOTE

Slow-ripening old-vine Syrah, cooled by sea breezes, spilling over with blueberry, blackberry and plums, with that signature Syrah pepper fragrance on the nose.

## VITICULTURE

Winds at flowering reduce the crop by up to 30% resulting in concentrated flavours and together with longer ripening, produces a seamless and elegant expression of Syrah.

## VINIFICATION

Cold maceration of 10 days at under 10°C followed by a short hot fermentation (3 days) before pressing. About a third of the wine underwent carbonic maceration so as to enhance the finer nuances of our Pinotage. Bottled after 24 months in 225L 2nd 3rd and 4th fill French oak barrels

## FOOD MATCHING

Venison carpaccio and hearty meat dishes.

|                 |                                |
|-----------------|--------------------------------|
| SIZE            | 75cl                           |
| VINTAGE         | 2019                           |
| ABV             | 13%                            |
| GRAPE VARIETIES | Syrah (100%)                   |
| CLOSURE         | Diam                           |
| SKU CODE        | H3666119                       |
| EXPRESSION      | Red, Medium-Bodied and Elegant |
| COUNTRY         | South Africa                   |
| REGION          | Western Cape                   |
| ALLERGENS       | Sulphur                        |
| SUITABLE FOR    | Vegans, Vegetarians            |
| CLOSURE         | Diam                           |
| PH              | 3.54                           |
| TOTAL ACIDITY   | 5.1g/l Tartaric                |
| RESIDUAL SUGAR  | 3.4g/l                         |
| SKU             | H3666119                       |