



DE MEYE



DE MEYE CHARDONNAY UNOAKED 2005



TASTING NOTES

A pleasant, well-textured chardonnay with a seductive roundness, floral aromas and flavors of pears and peaches that fill the mid-palate and finishes with clean, long lines.

Recommended pairing with fresh garden salads, oysters, asparagus, sushi, fish and other seafood dishes.

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.

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 at sugar levels of 25 brix. The grapes were fermented in stainless steel tanks and left on the lees for an extended maturation to expand the classic fruit flavors.

ANALYSIS

Varietal
100% Chardonnay

Appellation Simonsberg, Stellenbosch
Maturation stainless steel tanks
Production 300 cases
Release date Sept 2005

Alcohol 13.7%
Residual sugar .. g/l
Total acidity .. g/l
pH ..

