



# M E I N E R T

## Wine Data Sheet

Name of product:	<b>Meinert “La Barry” Red 2011</b>	
La What?	Named after my wife Leigh Ann Barry, for whom I have been making a Sauvignon blanc since 2008 as she does not drink red wine. I have grown weary of waiting for her to convert to the darker side and this gentle juicy red is my attempt to entice her. Will she jump?	
Vineyards:	The four sites that we use for this wine are all on our property Devon Crest. Soils are deep rich red-brown Huttons and Glenrosas, and the vines receive minimal irrigation.	
Blend:	Merlot 63%, with smaller amounts of Cabernet Sauvignon and Cabernet franc.	
Winemaking:	The varieties are vinified separately and some of the Merlot is aged in tank with micro-oxygenation to preserve freshness. The Cabernets are aged in barrels for about a year before the blend is assembled. Bottled 14 February 2013 – Valentine’s Day in honour of my wife.	
Analysis:	Alcohol	13.81 vol%
	Residual sugar	3.7 g/l
	Total acidity	5.3 g/l
	pH	3.55
	Total extract	32.2 g/l
Comments:	A wine for every day that offers just that little bit more, I think. It has a lovely mid-palate fullness which belies its status, yet the finish is gentle and fresh. Good for simply drinking as well enjoying with a meal, such as carpaccio or even a sirloin with Café de Paris sauce.	