



M E I N E R T

Wine Data Sheet

Name of product: **Meinert “La Barry” Sauvignon blanc 2014**

La What? Named after my wife Leigh Ann Barry, for whom this wine was made as a wedding gift. It has also been referred to as “La Barry Lobola”. It is our “house wine”.

Winemaking: Delicate fruit from four vineyards in Elgin was treated anti oxidatively as far as possible. About half was allowed 8 hours skin contact. The juice was tank fermented in three lots by different yeasts carefully selected to preserve and develop the fruit characteristics. The wine was kept on the yeast lees for eight months after fermentation and bottled in October 2014.

Analysis:	Alcohol	13.49 vol%
	Residual sugar	1.70 g/l
	Total acidity	6.10 g/l
	pH	3.26
	Total extract	20.3 g/l

Comments: I needed to make a wine that my wife likes, and she enjoys ones that have what she calls “drama”. At the same time I have grown tired of aggressive, green Sauvignon blanc and therefore tried to steer a middle course. The “La Barry” has delicate elderflower fruit with underlying grassier tones, but is unthreatening enough to keep coming back for another glass. Long lasting and substantial on the palate, it is not just a pool wine but pairs well with food. As it ages mineral and flinty flavours come to the fore, so don’t drink all of it too young!

Perfect as aperitif, or match with delicate dishes like fresh seafood salads, oysters and even tuna tartare with a very subtle wasabi sauce.