



Buitenverwachting

Est. 1796

MEIFORT 2015

Grape variety:	Cabernet Sauvignon (35%), Cabernet Franc (35%), Merlot (15%) Malbec (10%) Petite Verdot (5%)
Location:	Constantia
Harvest date:	From end-February 2015
Yield:	8,8 t / ha
Vinification:	±20 days skin maceration. Matured 20 months in 2nd and 3rd fill, French Oak Barrels
Bottling date:	September 2017
Alcohol:	15.69 %
Res. Sugar:	2,1 g/l
Total acidity:	6,0 g/l
pH:	3,52
Total SO ₂ :	95 ppm
Comments:	Full bodied and complex red blend. Warm and inviting nose showing elegant plum, red cherry characters combined with spicy oak and tobacco characters.
Food Match:	Red meats, barbeque, savory pasta dishes, and muscular game fish.

