



## MEIFORT 2017

Grape variety:	Cabernet Sauvignon (24%), Cabernet Franc (21%), Merlot (20%) Malbec (23%) Petite Verdot (12%)
Location:	Constantia
Harvest date:	From end-February 2017
Yield:	8,8 t / ha
Vinification:	±20 days skin maceration. Matured 24 months in 2nd and 3rd fill, French Oak Barrels
Bottling date:	October 2019
Alcohol:	14.13 %
Res. Sugar:	3,4 g/l
Total acidity:	5,7 g/l
pH:	3,45
Total SO <sub>2</sub> :	82 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 pizza.

