

MEIFORT 2022	
Grape variety:	Cabernet Sauvignon (35%), Cabernet Franc (25%), Merlot (21%) Malbec (12%) Petite Verdot (7%)
Location:	Constantia
Harvest date:	From end-February to end March 2022
Yield:	6,2 t / ha
Vinification:	±20 days skin maceration. Matured 24 months in 2nd and 3rd fill, French Oak Barrels
Bottling date:	28 th August 2024
Alcohol:	14,47 %
Res. Sugar:	2,6 g/l
Total acidity:	5,1 g/l
pH:	3,68
Total SO2:	63 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.

