

Meerlust Pinot Noir 2001

Medium translucent bright ruby in colour. Slight tawny-ruby rim. The wine exhibits a typical Pinot Noir bouquet of ripe spring strawberry fruit, cranberry & perfumed musk. There is a hint of gaminess & wild mushrooms on the nose. Medium bodied with bright, clean fruit flavours of red berries & cherries. Vibrant fresh acidity & silky, layered tannins on the finish.

White and red meats, Parma ham, grilled linefish, mushrooms and cheese. Ideally served at 16° - 18°C.

variety : Pinot Noir | 100% Pinot Noir

winery : Meerlust Estate

winemaker : Chris Williams

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.0 g/l pH : 3.6 ta : 6.0 g/l

type : Red **wooded**

pack : Bottle **closure** : Cork

ageing : Up to 12 years, provided wine is stored in ideal cellar conditions.

in the vineyard : Soil type: Decomposed granite mixed with clay.



Meerlust Estate

Stellenbosch

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MEERLUST