

Meerlust Pinot Noir 2004

Intense yet translucent magenta-purple in colour. The nose has lifted scents of autumn fruit, wild strawberry, musky perfume and a distinct minerality. The palate is medium bodied with pure Pinot Noir fruit flavours of plum and red cherry supported by an ultra-fine, densely textured tannin structure which adds to the volume and vivacity of the wine.

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 : 14.3 % vol rs : 1.86 g/l pH : 3.76 ta : 5.37 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : Up to 10 years, provided wine is stored in ideal cellar conditions.

in the vineyard : Sourced from 3 clones of Pinot Noir with an average age of 13 years old, situated on loamy gravel topsoil with clay sub-soil. 40% vendage vert (green harvesting cluster removal) at 60% veraison to ensure concentration and even ripening.

about the harvest: Grapes hand picked in the coolness of the morning before crushing.



Meerlust Estate

Stellenbosch

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www.meerlust.co.za



MEERLUST