

Meerlust Pinot Noir 2009

Intense yet translucent ruby-purple in colour. The nose has lifted scents of summer fruit, red cherry, 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

variety : Pinot Noir | 100% Pinot Noir

winery : Meerlust Estate

winemaker : Chris Williams

wine of origin :

analysis : alc : 13.5 % vol rs : 5.9 g/l pH : 3.33

type : Red **style :** Off Dry **wooded**

pack : Bottle **closure :** Cork

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

in the vineyard : Selected from 3 clones of Pinot Noir, 115, 777 and BK5 with an average age of 18 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.

in the cellar : Grapes hand picked and selected in the coolness of morning before partial crushing. Fermentation in small stainless steel cuvees with regular pigeage for gentle extraction. Partial un-innoculated fermentation before pressing directly in French oak tight grained Hogsheads for malo-lactic fermentation. After racking, the wine was matured in 70% new Alliers Hogsheads and 30% second fill Hogsheads for 11 months before bottling.



Meerlust Estate

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