

Meerlust Pinot Noir 2010

Intense translucent youthful purple-ruby appearance. Very forthcoming perfume on the nose with musk, wild strawberry, cranberry and hints of savoury richness and spice and a pronounced 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.

Ideally served at 16° - 18° C White and red meats, Parma ham, grilled line fish, Tuna, wild mushrooms and traditional cheeses.

variety : Pinot Noir | 100% Pinot Noir

winery : Meerlust Estate

winemaker : Chris Williams

wine of origin :

analysis : alc : 14.0 % vol rs : 2.33 g/l pH : 3.52 ta : 5.9 g/l

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

pack : Bottle **closure :** Cork

scored 89 by Neil Martin from The Wine Advocate (eRobertParker.com) December 2012

ageing : Up to 2018, provided wine is stored in ideal cellar conditions

in the vineyard : Selected from 3 clones of Pinot Noir with an average age of 15 years old, situated on loamy gravel topsoil with clay sub-soil. 30% vendage vert (green harvesting cluster removal) at 60% veraison to ensure concentration and even ripening.

about the harvest: Grapes handpicked and selected in the coolness of morning before crushing.

in the cellar : Fermentation in small stainless steel cuvees with regular pigeage for gentle extraction. Partial un-inoculated fermentation before pressing directly in French oak tight grained Hogsheads for malolactic fermentation. After racking, the wine was matured in 60% new Allier Hogsheads and 40% second fill Hogsheads for 11 months before bottling.



Meerlust Estate

Stellenbosch

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