

Meerlust Pinot Noir 2012

Intense, vivid translucent youthful purple-ruby appearance. On the palate there are very pure Pinot fruit flavours on entry with red cherry and musk flavours coupled with fresh acidity. The wine has layered complexity with great elegance and finesse. Very fine lacy, almost powdery tannin on the finish.

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 : Stellenbosch

analysis : alc : 13.9 % vol rs : 2.79 g/l pH : 3.57 ta : 5.7 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

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

2012 was a standout vintage for Pinot Noir at Meerlust with the wines showing pronounced lifted perfume on the nose with red berry fruit, musk, wild mushrooms and hints of savoury richness and spice and a clean vibrant minerality.

in the vineyard : Selected from 3 clones of Pinot Noir with an average age of 17 years old, situated on loamy gravel topsoil with clay sub-soil. The vineyards are located at the highest point on the Estate (85-120m) with South facing aspect to benefit from the cool, maritime breeze from False Bay. 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 partial de-stemming and crushing.

in the cellar : Fermentation in small stainless steel cuvees with regular pigeage for gentle extraction. Partial un-inoculated fermentation before pressing directly into French oak tight grained Hogsheads for malo-lactic fermentation. After racking, the wine was matured in 55% new Allier Hogsheads and 45% second fill Hogsheads for 11 months before bottling.



Meerlust Estate

Stellenbosch

021 843 3587

www.meerlust.co.za



MEERLUST