

## Meerlust Pinot Noir 2011

Intense, vivid translucent youthful purple-ruby appearance.

Lifted perfume on the nose with red berry fruit, musk, wild and hints of savoury richness and spice and a pronounced minerality .

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 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 : 2.5 g/l   pH : 3.59   ta : 5.2 g/l

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

**pack :** Bottle   **size :** 0   **closure :** Cork

**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 16 years old, situated on loamy gravel topsoil with clay sub-soil. The vineyards are located at the highest point on the Estate 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 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 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

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[www.meerlust.co.za](http://www.meerlust.co.za)



# MEERLUST