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Meerlust Pinot Noir 2017

Intense, vivid translucent youthful purple-ruby appearance. The wine shows 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. . 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.

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

variety : Pinot Noir | 100% Pinot Noir
winery : Meerlust Estate
winemaker : Chris Williams
wine of origin : Stellenbosch
analysis : **alc :** 12.4 % vol **rs :** 2.2 g/l **pH :** 3.64 **ta :** 5.4 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing :

Up to 2023, provided wine is stored in ideal cellar conditions.

in the vineyard :
Selected from 3 clones of Pinot Noir with an average age of 21 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: 2017 was a perfect vintage for Pinot Noir on the estate, being generally cool with no rain during harvest. Grapes handpicked and selected in the coolness of morning before partial de-stemming and crushing.

in the cellar : About 20% whole bunch ere used in the fermentation in small stainless steel cuvees with regular pigeage for gentle extraction. Partial un-innoculated fermentation before pressing directly into French oak tight grained Hogsheads for malo-lactic fermentation. After racking, the wine was matured in 50% new Allier Hogsheads and 50% second fill Hogsheads for 11 months before bottling.

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