

Meerlust Pinot Noir Reserve 1999

Dark onion skin colour. Wild berries and concentrated black truffle bouquet. There is an underlying smokiness spiciness, which will develop into the typical organic mushroom character of Pinot Noir.

White and red meats, Parma ham, grilled linefish, Mushroom and cheese. Serve at 16 - 18°C.

variety : Pinot Noir | 100% Pinot Noir

winery : Meerlust Estate

winemaker : Giorgio dalla Cia

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.8 g/l pH : 3.6 ta : 6.2 g/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle **closure** : Cork

ageing : 10 - 15 years.

in the vineyard : Soil Type: Decomposed granite mixed with clay.

in the cellar : Fermented dry in open fermentation tanks. After 10 days, the wine was pressed and under went malolactic fermentation in new heavy toasted Allier. Matured for 15 months in barrique and allowed over 3 years bottle maturation before release.

Meerlust Estate

Stellenbosch

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www.meerlust.co.za



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