



## Meerlust Pinot Noir 2010

main variety Pinot Noir

vintage 2010

analysis alc: 14.0 | ph: 3.52 | rs: 2.33 | ta: 5.9

type Red

producer Meerlust Estate

style Off Dry

winemaker Chris Williams

### tasting notes

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.

### ageing potential

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

### blend information

100% Pinot Noir

### food suggestions

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

### 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.