



## Meerlust Pinot Noir 2004

main variety Pinot Noir

vintage 2004

analysis alc: 14.3 | ph: 3.76 | rs: 1.86 | ta: 5.37

type Red

producer Meerlust Estate

winemaker Chris Williams

wine of Stellenbosch

### tasting notes

Intense yet translucent magenta-purple in colour. The nose has lifted scents of autumn fruit, wild strawberry, musky perfume and a distinct 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 10 years, provided wine is stored in ideal cellar conditions.

### blend information

100% Pinot Noir

### food suggestions

White and red meats, Parma ham, grilled linefish, mushrooms and cheese. Ideally served at 16° - 18°C.

### in the vineyard

Sourced from 3 clones of Pinot Noir with an average age of 13 years old, situated on loamy gravel topsoil with clay sub-soil. 40% vendage vert (green harvesting cluster removal) at 60% veraison to ensure concentration and even ripening.

### about the harvest

Grapes hand picked in the coolness of the morning before crushing.