



Meerlust Pinot Noir 2009

main variety Pinot Noir

vintage 2009

analysis alc: 13.5 | ph: 3.33 | rs: 5.9

type Red

producer Meerlust Estate

style Off Dry

winemaker Chris Williams

tasting notes

Intense yet translucent ruby-purple in colour. The nose has lifted scents of summer fruit, red cherry, 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

in the vineyard

Selected from 3 clones of Pinot Noir, 115, 777 and BK5 with an average age of 18 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.

in the cellar

Grapes hand picked and selected in the coolness of morning before partial crushing. 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 70% new Alliers Hogsheads and 30% second fill Hogsheads for 11 months before bottling.