

Meerlust Pinot Noir Reserve 1999

main variety Pinot Noir

vintage 1999

analysis alc: 13.5 | ph: 3.6 | rs: 1.8 | ta: 6.2

type Red

producer Meerlust Estate

style Dry

winemaker Giorgio dalla Cia

wine of Stellenbosch

body Full

tasting notes

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.

ageing potential

10 - 15 years.

blend information

100% Pinot Noir

food suggestions

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

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 underwent malolactic fermentation in new heavy toasted Allier. Matured for 15 months in barrique and allowed over 3 years bottle maturation before release.