



Meerlust Pinot Noir 2011

main variety Pinot Noir

vintage 2011

analysis alc: 13.9 | ph: 3.59 | rs: 2.5 | ta: 5.2

type Red

producer Meerlust Estate

style Off Dry

winemaker Chris Williams

wine of Stellenbosch

tasting notes

Intense, vivid translucent youthful purple-ruby appearance.

Lifted perfume on the nose with red berry fruit, musk, wild and hints of savoury richness and spice and a pronounced minerality .

Very pure Pinot fruit flavours on entry with red cherry and musk flavours coupled with fresh acidity. The wine has layered complexity with great elegance and finesse. Very fine lacy tannin on the finish.

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 16 years old, situated on loamy gravel topsoil with clay sub-soil. The vineyards are located at the highest point on the Estate with South facing aspect to benefit from the cool, maritime breeze from False Bay. 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 malo-lactic fermentation. After racking, the wine was matured in 55% new Allier Hogsheads and 45% second fill Hogsheads for 11 months before bottling.