



## 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.