



Meerlust Pinot Noir 2010

main variety Pinot Noir

vintage 2010

analysis alc: 14.0 | ph: 3.52 | rs: 2.33 | ta: 5.9

type Red

producer Meerlust Estate

style Off Dry

winemaker Chris Williams

tasting notes

Intense translucent youthful purple-ruby appearance. Very forthcoming perfume on the nose with musk, wild strawberry, cranberry and hints of savoury richness and spice and a pronounced 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 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 15 years old, situated on loamy gravel topsoil with clay sub-soil. 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 malolactic fermentation. After racking, the wine was matured in 60% new Allier Hogsheads and 40% second fill Hogsheads for 11 months before bottling.