



Meerlust Pinot Noir 2004

main variety Pinot Noir

vintage 2004

analysis alc: 14.3 | ph: 3.76 | rs: 1.86 | ta: 5.37

type Red

producer Meerlust Estate

winemaker Chris Williams

wine of Stellenbosch

tasting notes

Intense yet translucent magenta-purple in colour. The nose has lifted scents of autumn fruit, wild 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. Ideally served at 16° - 18°C.

in the vineyard

Sourced from 3 clones of Pinot Noir with an average age of 13 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.

about the harvest

Grapes hand picked in the coolness of the morning before crushing.