

Meerlust Pinot Noir 2019

main variety Pinot Noir | vintage 2019

analysis alc: 12.89 | ph: 3.62 | rs: 1.5 | ta: 5.3

type Red | producer Meerlust Estate
style Dry | winemaker Chris Williams
taste Fragrant | wine of Stellenbosch
body Medium

tasting notes

The wine shows a vibrant garnet colour with a youthful appearance. On the nose the wine shows pronounced lifted floral perfume with a brooding and seductive red berry fruit, earthy, wild mushrooms and hints of spice.
On the palate there are 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, almost powdery tannin on the finish.

ageing potential

Up to 2025 provided wine is stored in ideal cellar conditions.

blend information

100% Pinot Noir

food suggestions

White and red meats, duck, Parma ham, grilled line fish, tuna, wild mushrooms and traditional cheeses.

in the vineyard

Selected from 3 vineyard blocks, situated on loamy gravel topsoil with clay sub-soil. The vineyards are located at the highest point on the Estate (85-120m) with Northwest facing aspect to benefit from the cool, maritime breeze from False Bay. 30% vendage vert (green harvesting cluster removal) at 80% veraison to ensure concentration and even ripening.

about the harvest

Grapes were handpicked on the 24th and 30th of January in the coolness of the morning.

in the cellar

30% Whole bunches were manually transferred into fermentation tanks and filled with crushed grapes. Inoculation with selected yeast strain took place with careful pigeage twice daily before pressing into French oak tight grained Hogsheads for malo-lactic fermentation. Maturation took place in barrel with 57% being new French oak and 43% being second fill for 10 months.