Meerlust Pinot Noir Reserve 1999

main variety Pinot Noir
vintage 1999

analysis alc: 13.5 | ph: 3.6 | rs: 1.8 | ta: 6.2

type Red
style Dry
body Full

producer Meerlust Estate
winemaker Giorgio dalla Cia
wine of Stellenbosch

tasting notes
Dark onion skin colour. Wild berries and concentrated black truffle bouquet. There is an underlying smokiness spiciness, which will develop into the typical organic mushroom character of Pinot Noir.

ageing potential
10 - 15 years.

blend information
100% Pinot Noir

food suggestions
White and red meats, Parma ham, grilled linefish, Mushroom and cheese.
Serve at 16 - 18°C.

in the vineyard
Soil Type: Decomposed granite mixed with clay.

in the cellar
Fermented dry in open fermentation tanks. After 10 days, the wine was pressed and under went malolactic fermentation in new heavy toasted Allier. Matured for 15 months in barrique and allowed over 3 years bottle maturation before release.