



Meerlust Pinot Noir 2021

main variety Pinot Noir

vintage 2021

analysis alc: 13.0 | ph: 3.59 | rs: 2.41 | ta: 5.64

type Red

producer Meerlust Estate

style Dry

winemaker Wim Truter

taste Fragrant

wine of Stellenbosch

body Medium

tasting notes

Pronounced lifted floral perfume on the nose with a brooding and seductive dark berry fruit, musk, wild mushrooms and hints of iron, savoury richness and spice and an intense vibrant minerality. 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.

blend information

100% Pinot Noir

food suggestions

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

in the cellar

Grapes were handpicked and selected in the coolness of morning before 100% of the whole bunches were manually transferred to tanks. Partial un-innoculated fermentation took place with careful pigeage twice daily before pressing directly into French oak tight grained Hogsheads for malo-lactic fermentation. 25% of the wine raised in a new 2500 L French oak foudre, with the balance being matured in 60% new tight grain Allier oak and 40% second-fill 300 liter casks.