



# MEERLUST

## PINOT NOIR 2018

### VITICULTURE

Selected from 3 clones of Pinot Noir with an average age of 22 years old, situated on loamy gravel topsoil with clay sub-soil. The vineyards are located at the highest point on the Estate (85-120m) with South facing aspect to benefit from the cool, maritime breeze from False Bay. 30% vendage vert (green harvesting cluster removal) at 60% veraison to ensure concentration and even ripening.

### VINIFICATION

2018 was a challenging vintage for all our varieties but a completely different approach was taken for Pinot Noir to capitalize on the apparent concentration of fruit and ripeness of all the Pinot Noir Vineyards. Grapes were handpicked and selected in the coolness of morning before 100% of the whole bunches were manually transferred to tanks. Partial un-inoculated fermentation took place with careful pigeage twice daily before pressing directly into French oak tight grained Hogsheads for malo-lactic fermentation. For the first time, 25% of the wine raised in a new 2500 L French oak foudre, with the balance being matured in 40% new tight grain Allier oak and 60% second-fill 300 litre casks.

### TASTING NOTES

The 2018 Pinot showed incredible concentration from the very beginning, due to thicker skins and smaller berries as a result of the drought. Intense, vivid opaque youthful purple-ruby appearance.

The wine shows 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.

### ANALYSIS

|                |   |         |
|----------------|---|---------|
| Residual Sugar | : | 2.2 g/l |
| pH             | : | 3.62    |
| Total acidity  | : | 5.1 g/l |
| Alcohol        | : | 12.67%  |

### AGEING POTENTIAL

Up to 2023, provided wine is stored in ideal cellar conditions.

### IDEALLY SERVED AT

16° - 18°C

### COMPLEMENTS

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