



# MEERLUST

## PINOT NOIR 2020

### TERROIR

As with all our wines, the Pinot Noir is a true expression of the Meerlust estate and illustrates the unique climate and soil of the farm. The wine draws fruit from blocks located on one of our four distinctive terroirs namely -

**Compagniesdrift** - The soils from this warm north facing slope are predominantly formed from weathered granite. The wines originating from this granitic hilltop are expressive and bold in structure, mainly due to the coarse gravelly texture and sufficient soil depth to promote long and even ripening. The blocks are situated on the highest part of the estate and benefit from cool nights and a prevailing sea breeze that passes over the blocks in the afternoon.

### SEASON

The wine grape crop in 2020 was bigger than 2019, thanks to good reserves accumulated after the previous harvest, rain during critical berry growth stages and a moderate climate throughout the growing season. We experienced an exceptionally warm and dry spring that resulted in good, even budburst of our Pinot Noir after the sufficiently cold winter. The growing season was characterised by constant, moderate to cool day temperatures, combined with significant wind. This was followed by a dry and moderate ripening period resulting in exceptional varietal expression

### VINIFICATION

Grapes were handpicked from two blocks. The majority of grapes are destemmed and crushed to small fermenters, but a portion of the harvest is only destemmed, and another portion is fermented as whole bunch. Light handling during fermentation allows gently extractions resulting in elegant structure. Maturation took place in new and second fill barrel for 10 months.

### 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. Fine lacy, almost powdery tannin on the finish. **Ageing Potential:** 5 - 10 years, provided wine is stored in ideal cellar conditions

### ANALYSIS

Residual Sugar	:	2.51g/l
pH	:	3.55
Total acidity	:	5.71g/l
Alcohol	:	12.5vol %