



MEERLUST

PINOT NOIR 2024

TERROIR

The Pinot Noir is a true expression of the Meerlust estate site and illustrates the unique maritime 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

A Cold and wet 2023 winter meant replenished ground water and with sufficient cold units, resulted in even budding in warmer than normal temperatures in August. Unusually high rainfall led to flooding and lower temperatures in September, ultimately causing a slow start to the growing season. However, no rain was experienced further and the growing period, and especially flowering, was marked by high wind speeds. These drying conditions ensured steady growth and good healthy canopies. A warmer than normal January and February meant that the ripening period was pulled earlier, and care had to be given to early ripening varieties like Pinot noir with our aim to ensure freshness with the abundance of fruit and concentration that the season was providing. The above factors all combined to result in a lighter crop, but with excellent concentration and fruit intensity across our varietal range with our buffered ocean influence allowing balanced expressions.

VINIFICATION

Grapes were handpicked from two blocks. Grapes were destemmed and crushed to small fermenters. Light handling during fermentation allowed gentle extractions resulting in elegant structure. Maturation took place in new and second fill 300L barrels for 11 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	:	2.5 g/l
pH	:	3.33
Total acidity	:	6.1 g/l
Alcohol	:	13.22 vol %