



Meerlust Pinot Noir 2013

main variety Pinot Noir

vintage 2013

analysis alc: 13.3 | ph: 3.57 | rs: 2.79 | ta: 5.7

type Red

producer Meerlust Estate

style Off Dry

winemaker Chris Williams

wine of Stellenbosch

tasting notes

Intense, vivid translucent youthful purple-ruby appearance. 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.

ageing potential

Up to 2018, provided wine is stored in ideal cellar conditions.

blend information

100% Pinot Noir

food suggestions

Ideally served at 16°-18°C. White and red meats, Parma ham, grilled line fish, Tuna, wild mushrooms and traditional cheeses.

in the vineyard

Selected from 3 clones of Pinot Noir with an average age of 18 years. 30% vendage vert (green harvesting cluster removal) at 60% veraison to ensure concentration and even ripening.

about the harvest

The grapes are handpicked and selected in the coolness of morning.

in the cellar

Fermentation is done in small stainless steel cuvees with regular pigeage for gentle extraction. The wine was matured in 52% new Allier Hogsheads and 48% second fill Hogsheads for 12 months before bottling.