



# MEERLUST

## PINOT NOIR 2022

### 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

Ideal winter conditions that supplemented water reserves and contributed to even growth provided an excellent foundation for the 2022 vintage. Exceptional summer rainfall resulted in lush canopies with high growth rates. Extremely high temperatures were experienced in January. Early cultivars such as our Pinot Noir, were harvested at good flavour and sugar concentrations, with lower acidity and higher pH than the previous year.

### 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 as well as in two Foudré 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	:	2.79 g/l
pH	:	3.46
Total acidity	:	5.69 g/l
Alcohol	:	12.90vol %