



Meerlust Pinot Noir 2001

main variety Pinot Noir

vintage 2001

analysis alc: 14.0 | ph: 3.6 | rs: 3.0 | ta: 6.0

type Red

producer Meerlust Estate

winemaker Chris Williams

wine of Stellenbosch

tasting notes

Medium translucent bright ruby in colour. Slight tawny-ruby rim. The wine exhibits a typical Pinot Noir bouquet of ripe spring strawberry fruit, cranberry & perfumed musk. There is a hint of gaminess & wild mushrooms on the nose. Medium bodied with bright, clean fruit flavours of red berries & cherries. Vibrant fresh acidity & silky, layered tannins on the finish.

ageing potential

Up to 12 years, provided wine is stored in ideal cellar conditions.

blend information

100% Pinot Noir

food suggestions

White and red meats, Parma ham, grilled linefish, mushrooms and cheese. Ideally served at 16° - 18°C.

in the vineyard

Soil type: Decomposed granite mixed with clay.