

PINOT NOIR- JH MEYER WINES

Western Cape



APPELLATION: Cape South Coast

BLEND: Pinot Noir

WINEMAKER: Johan Meyer

VINEYARD: _____

Grapes are from three different sites in the Cape South Coast region - Elgin, ElandsKloof and Hemel en Aarde. The cape climate is cool with a maritime influence from the Benguela ocean current. Soils are shale, sandstone and clay. Vines are between 12-18 years old and are mainly the 115 Dijon clone of Pinot Noir.

VITICULTURE: _____

Farming is sustainable with minimal interventions.

WINEMAKING: _____

Grapes are handpicked in the cool morning. Grapes are crushed and punched down daily. Fermentation is 100% whole-bunch and runs at around 30 degrees for about ten days. The grapes then spend a further 20 days on skins for tannin integration. The wine ages for 11 months on gross lees in old 2000 litre French oak foudre. Before racking into stainless steel tanks to settle for three months. The three vineyards are blended and bottled without fining nor filtration. No SO2 is added during the winemaking process.



TASTING NOTES: _____

Cherry, sweet spice and soft herbs on the nose. A finely grained, plush palate shows cranberry, pomegranate and red cherry tempered by precise acid.

WEBSITE: <http://www.jhmeyerwines.co.za/>

This wine is suitable for vegans and vegetarians.