

CARBONIC PINOT NOIR- JH MEYER WINES

Cape South Coast



APPELLATION: Elgin

BLEND: Pinot Noir

WINEMAKER: Johan Meyer

VINEYARD: _____

Grapes are sourced from a single vineyard site in Elgin, which was planted in 2000, with a vine density of 3500 vines per hectare. The vineyard sits at an altitude of 320 metres above sea level, and is southwest facing. The soils are mostly “Koue Bokkeveld” shale with sandstone and clay. The grapes are 115 Dijon clone.

VITICULTURE: _____

Farming is sustainable with minimal interventions.

WINEMAKING: _____

Grapes are handpicked in the cool morning. No oxidation was allowed before fermentation, which is fully carbonic. It was then fermented at 30 degrees for 10 days and spent 22 days on skins post-fermentation. The wine was then aged on its gross- lees in concrete egg for 6 months. It is bottled unfiltered and unfiltered with very minimal sulphur.



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

This wine is suitable for vegans and vegetarians.

TASTING NOTES: _____

Perhaps the most smashable Pinot Noir you're likely to find, it tastes like freshly-crushed raspberry juice with a hint of blood orange.