



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 14

pH: 3.73

Residual Sugar (g/L): 0.41

Total Acidity(g/L): 5.75

Volatile Acidity(g/L): 0.56

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: Yes

Vineyard & Viticulture Practice

Meredith Estate is Merry Edwards' foundation vineyard and one of the estate's key Pinot Noir sites in the Sebastopol Hills of the Russian River Valley. Planted in 1998, it is the winery's most mature estate vineyard and is known for producing deeply coloured, intense Pinot Noir with notable complexity and depth. The site plays a central role in the Merry Edwards portfolio, with vine age and established vineyard balance contributing to the concentration and structure of the finished wine.

Packaging Information

Barcode: NA

Case Weight (g): 9634.3

Case Dimension (mm): L263.52 x W176.21 x H306.39

Bottle Weight (g): 1605.72

Bottle Dimension (mm): H307.98, Dia82.55

Type of Closure: Cork

Vintage Notes

The 2020 Meredith Estate Pinot Noir reflects both the strength of the site and the careful selection required in a challenging vintage. The vineyard was picked earlier than usual to protect fruit quality, yet barrel ageing revealed an elegant wine with lifted acidity and clear varietal expression. Despite the difficulties of the season, Meredith Estate's terroir and location enabled Merry Edwards to bottle its flagship Pinot Noir with confidence, showing freshness, poise and depth.

Vinification

Pinot Noir grapes were hand-picked on 24 August 2020 and hand-sorted both in the field and at the winery. The fruit was fully destemmed, with whole berries transferred to the fermenter, followed by a seven-day cold soak to build aromatic detail and structure. The wine was aged for ten months in French oak, 54% new, before bottling in August 2021. The blend includes UCD 37, 667 and Swan clones.

Tasting Notes

The nose shows Asian five-spice, black cherry and a hint of lavender. The palate opens with bright blackberry, ripe red cherry and milk chocolate, followed by warm spice and delicate floral lift. Mouthcoating and rounded in texture, the wine combines youthful concentration with fine-grained, well-integrated tannins. Medium to full-bodied, it is polished and expressive, with a lingering finish carrying dark fruit, spice and gentle savoury detail.

Food Pairing

Pair with roast duck, pork tenderloin with cherry glaze, beef Wellington, mushroom and thyme tart, lamb rump, truffle polenta, or aged cheeses such as Comté and Gruyère.