

Meerlust

Meerlust Pinot Noir

Stellenbosch, Western Cape, South Africa

2023



Technical Information

Style: Still, Red

Varietal(s): 100% Pinot Noir

ABV (%): 12.5

pH: 3.5

Residual Sugar (g/L): 1.76

Total Acidity(g/L): 5.6

Volatile Acidity(g/L): -

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: Yes

Packaging Information

Unit Size: 75CL

Bottle Barcode: 6009648622920

Bottle Weight (g): 1334

Bottle Dimension (mm): H296, Dia85

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 830

Case Dimension (mm): L252 x W170 x H300

Vineyard & Viticulture Practice

Meerlust Pinot Noir 2023 is sourced from blocks on Compagniesdrift, one of the estate's four distinctive terroirs. This warm north-facing slope is formed predominantly from weathered granite, with coarse gravelly soils and sufficient depth to promote long, even ripening. The blocks are situated on the highest part of the estate, benefiting from cool nights and the prevailing afternoon sea breeze. These conditions support Pinot Noir with lifted aromatics, freshness, elegant structure and red-fruited precision.

Vintage Notes

The 2023 growing season began mild and dry, which was beneficial for earlier-ripening varieties such as Pinot Noir. These conditions limited berry size and yield, supporting concentration in the red varieties. The ripening period was generally cool, aiding early cultivars and allowing rapid flavour development. Most vineyards were harvested before the main rains arrived. The resulting wines are bright and flavourful, with good extraction, balanced pH and fresh acidity.

Vinification

The grapes were hand-picked from two blocks, then destemmed and crushed into small fermenters. Gentle handling during fermentation allowed careful extraction, supporting an elegant structure rather than excessive weight. Maturation took place for ten months in new and second-fill 300-litre barrels, as well as in two foudres. This approach preserves Pinot Noir purity while adding texture, complexity and measured oak integration.

Tasting Notes

Vibrant garnet in colour, with a youthful appearance. The nose is lifted and floral, showing seductive red berry fruit, earth, wild mushroom and hints of spice. The palate opens with pure Pinot Noir fruit, led by red cherry and musk, supported by fresh acidity and layered complexity. Medium-bodied, it is elegant and finely textured, with finesse, clarity and powdery tannins on the finish.

Food Pairing

Pair with duck breast, roast chicken, pork tenderloin, mushroom risotto, venison carpaccio, grilled salmon, charcuterie, beetroot dishes or semi-hard cheeses.