

# JOHAN HERMAN MEYER

## PALMIET PINOT NOIR

Swartland , South Africa



<b>Availability</b>	Private import
<b>Human</b>	Johan Herman Meyer
<b>Millésime</b>	2015
<b>Appellation</b>	Elgin WO
<b>Sols</b>	Schist "Koue Bokkeveld" Sandstone Clay
<b>Altitude Des Vignes</b>	320 meters above sea level
<b>Orientation</b>	South-West
<b>Cépages</b>	100% Pinot noir
<b>Viticulture</b>	Organic
<b>Palissage</b>	Guyot
<b>Pi/Hect</b>	3 000 ft/ha
<b>HI/Hect</b>	36 hl/ha
<b>Vendanges</b>	Hand harvested
<b>Vinification</b>	No oxidation is allowed before fermentation, the grapes are fermented 100% whole bunch, crushed, with one batonnage per day. The wine ferments at 30 degrees for about 10 days and spends 22 days on the skins for the integration of the tannins
<b>Levures</b>	Indigenous
<b>Élevage</b>	11 months on the lees, in 2000L old french oak barrels and then 12-16 months in bottle
<b>Volume D'alcool</b>	12.8% alc./vol.
<b>Sulfites</b>	21 mg/l
<b>Sucre Résiduel</b>	2.2 g/l
<b>Acidité Totale</b>	5.4 g/l
<b>Color</b>	Red Ruby
<b>Degustation</b>	The nose is an amalgam of cherry, sweet spices and fresh herbs. The palate has a fine grain and reveals aromas of cranberry, pomegranate and red cherry, all sliced by a precise acid.
<b>Temperature Of Service</b>	15-16 °C