

JOHAN HERMAN MEYER

PALMIET PINOT NOIR

Swartland , South Africa



Availability	Private import
Human	Johan Herman Meyer
Millésime	2015
Appellation	Elgin WO
Sols	Schist "Koue Bokkeveld" Sandstone Clay
Altitude Des Vignes	320 meters above sea level
Orientation	South-West
Cépages	100% Pinot noir
Viticulture	Organic
Palissage	Guyot
Pi/Hect	3 000 ft/ha
HI/Hect	36 hl/ha
Vendanges	Hand harvested
Vinification	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
Levures	Indigenous
Élevage	11 months on the lees, in 2000L old french oak barrels and then 12-16 months in bottle
Volume D'alcool	12.8% alc./vol.
Sulfites	21 mg/l
Sucre Résiduel	2.2 g/l
Acidité Totale	5.4 g/l
Color	Red Ruby
Degustation	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.
Temperature Of Service	15-16 °C