



J.H. Meyer Signature Wines

2022

'CUVÉE NOS'

Pinot Noir | Cape South Coast - South Africa



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

Stats

Grapes: 100% Pinot Noir
Vineyard: Elgin, Elandsloof, & Hemel-en-Aarde
Vine Age: Average: 19-years-old
Soil Type: Sandstone - clay - shale
Viticulture: Sustainable
Fermentation: Native – open-top stainless-steel (100% whole-cluster)
Skin Contact: 14 days
Aging: 12 months on gross lees in concrete (80%) and neutral French oak (20%)
Alcohol: 13%
pH: 3.6
Total Acidity: 5.8 g/L
Total SO₂: 18 ppm
Total Production: 611 cases
UPC: 700083441508

About

The goal of showcasing the terroir of the Cape South Coast through single vineyard Chardonnay and Pinot Noir took a 'little' detour when Stompie and Anri purchased the land now known as 'Platteklip Vineyards' in Piket-bo-berg, Swartland. The intense planting work done there shifted the focus of 'JH Meyer Signature Wines' to eventually becoming 'Platteklip Vineyards.' Stompie plans to get back to the single vineyard game when the Platteklip vines are mature, but in the meantime, he will continue to put his deft hand (and hair) to work with Burgundy varieties across the Cape. The 2022 'Cuvée NoS' is an amalgamation of organically farmed Elgin, Elandsloof, and Hemel-en-Aarde sites, and is a beautifully delicate wine from this cooler vintage.

The fruit was hand picked at optimum sugar levels with Stompie keeping a keen eye on the pH levels being his more important 'number.' The grapes were fermented entirely whole-cluster and crushed by hand with a single daily punchdown over the course of 10 days. The wine fermented for 10 days and then spent another 4 days post-fermentation on skins for further tannin integration. The wine was then gently pressed with only the free run juice along with gross lees into concrete (80%) and neutral French oak (20%) where the wine aged for 12 months. It was bottled directly from cask without fining or filtration.

Tasting Note

This is an elegant, balanced and complex Pinot Noir given its rather 'relaxed' approach to winemaking. It has a nose full of sweet cherries and red fruits with spices, savory herbs, and driving acidity on the palate.