

JH MEYER SIGNATURE WINES

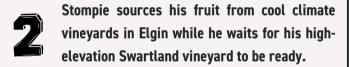
Swartland - South Africa

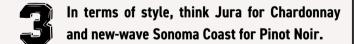
Background

Inspired by travels to New Zealand, California, and Burgundy, Johan "Stompie" Mever aims to produce South Africa's best Pinot Noir and Chardonnay. Since establishing his winery in 2010, he has focused on making natural, site-specific wines that reflect their terroir. Johan exclusively uses organically farmed fruit, farming most blocks himself or partnering with trusted growers. In early 2020, he and his wife Anri bought a small farm on Piketberg Mountain in the Swartland, creating Platteklip Vineyard. Situated at 2,000-2,600 feet above sea level and 18 miles from the Atlantic Ocean, this site offers a unique climate and soil similar to Elgin and Constantia. Until the vines on their home vineyard are able to produce worthy fruit, Stompie will continue to source his fruit for JH Meyer Signature Wines from the cool climate region of Elgin. His winemaking involves no added SO2 before or during fermentation, with only light sulfuring before bottling for stability, producing what he describes as "natural fermented grape juice."

Highlights







Wines SRP \$30



'Palmiet' Chardonnav

This is a nutty, savory expression fermented and aged in neutral oak and concrete.

'Carbonic' Pinot Noir

This is a bright, high-toned Pinot Noir that's made via 100% carbonic maceration in stainless steel and concrete.

'Cuvée NoS' Pinot Noir

A lightly chalky, herbaceous, whole-cluster style aged in an old foudre.



Ethos











Packaging



Experimental

Traditional

Press



Johan Meyer, known affectionately by everyone as Stompie, is one of the leading natural winegrowers in South Africa.

- Dr. Jamie Goode