



J.H. Meyer Signature Wines

2020

'CARBONIC'

Pinot Noir | Elgin - South Africa



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Pinot Noir
Vineyard: Palmiet Vineyard
Vine Age: 20-years-old
Soil Type: Table Mountain sandstone and gravelly clay over shale
Viticulture: Certified Organic
Fermentation: Native – stainless-steel (100% whole-cluster - full carbonic)
Skin Contact: 32 days
Aging: 6 months in a 25hL concrete egg
pH: 3.7
Total Acidity: 5.4 g/L
Total SO₂: 18 ppm
Total Production: 238 cases
UPC: None

About

This site is the original source for Stompie's Pinot Noir. First planted in 2000, and named after the nearby Palmiet River, the vineyard is densely planted to 3,500 vines per hectare with North-South rows on a southwest-facing slope, allowing for more even ripening. Since 2013 there has not been a single spray on the vineyard and it was certified organic in 2018. The soils are mostly "Koue Bokkeveld" shale with table mountain sandstone and clay at an altitude of 1,000 feet.

The grapes were hand harvested the second week of February into small picking bins monitoring the pH closely as Stompie feels this is the most important thing when fermenting reds whole-cluster. The grapes were kept in as much of an anaerobic setting prior to fermentation in order to maintain as much freshness as possible. The intact bunches were placed into small one-ton fermenters and sealed up at a warm 85°F to naturally ferment for 10 days. Once the wine went dry the wine spent another three weeks post-ferment on skins for further extraction and tannin integration. The wine was then gently pressed, with full lees, to a single 25hL concrete egg for maturation. After six months the wine was bottled directly from the concrete egg without fining or filtration and just a small addition of sulfur.

Tasting Note

Strawberry colored. High-toned aromas of red berries and spices, with a distinct, yet alluring, woody-ness. There is a lovely fruitiness, not sweetness, to the palate and a strawberry/cranberry, orange peel, negroni sort of palate continues.