



J.H. Meyer Signature Wines

2020

'CUVÉE NOS'

Pinot Noir | Cape South Coast - South Africa



NATURAL



ORGANIC



VEGAN



ZERO/ZERO

Stats

Grapes: 100% Pinot Noir

Vineyard: A single site in Elands Kloof (40%) - Palmiet Vineyard (30%) - A single site in Hemel-en-Aarde-Ridge (30%)

Vine Age: 13-19-years-old

Soil Type: Varied: Primarily shale and Table Mountain sandstone with loamy clay derivatives

Viticulture: Practicing Organic

Fermentation: Native – open-top stainless-steel (100% whole-cluster)

Skin Contact: 30 days

Agging: 11 months in a 20hL old French foudre

pH: 3.58

Total Acidity: 6.8 g/L

Total SO₂: 2 ppm

Total Production: 200 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.' In the meantime, Stompie will continue to put his deft hand (and hair) to work with Burgundy varieties across the Cape. In 2019 he took all of the single vineyard sites and produced two blends and one single-vineyard wine and is continuing that tradition in 2020. The 'Cuvée NoS' is an amalgamation of organically farmed Palmiet (Elgin), Elandsrivier (Elands Kloof) and Kleinrivier (Hemel-en-Aarde Ridge) sites.

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 20 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 a single old French 20hL foudre where the wine aged for 11 months. It was bottled directly from cask without fining, filtration or a sulfur addition.

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 and savory herbs. The palate is bright with loads of acidity keeping the saturated palate elevated. The finish is taught and gives energetic drive lingering to the next sip.