

Meerlust Chardonnay 2001

Pale gold colour. The initial aroma is honey and reminiscent of lemons and limes, with hints of creaminess, developing into a buttery and roasted hazelnut bouquet with hints of nougat, marzipan and white chocolate. The wine has a long and pleasant aftertaste of roasted almonds.

Grilled fish, white and red meat. Serve at 12 - 14°C.

variety : Chardonnay | 100% Chardonnay

winery : Meerlust Estate

winemaker : Giorgio dalla Cia

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 1.9 g/l pH : 3.4 ta : 6.0 g/l

type : White **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

ageing : 5 - 8 years.

in the vineyard : Soil Type: Alluvial soil with clay subsoil.

in the cellar : 100% Barrel fermented in heavy toasted Allier. After alcoholic fermentation, the wine went through malo-lactic fermentation in barrique, and was in contact with the fine lees for 19 months. For the first eight months Batonnage takes place twice a month, thereafter once a month.



Meerlust Estate

Stellenbosch

021 843 3587

www.meerlust.co.za



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