

Meerlust Chardonnay 2003

Clear & bright, pale gold with pronounced green hue. Lime, crushed lemongrass & cream on the nose. Very fresh with hints of toast, honey & roasted nuts as well as nougat & marzipan. Fresh on the palate with citrusy and tropical fruit flavours followed by a rich creaminess & concentrated fruit finish. Palate also shows a pronounced chalkiness & minerality making it ideal for seafood.

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

variety : Chardonnay | 100% Chardonnay

winery : Meerlust Estate

winemaker : Giorgio Dalla Cia

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.36 ta : 5.5 g/l

type : White **wooded**

pack : Bottle **closure** : Cork

ageing : Up to six years, provided wine is stored in ideal cellar conditions

in the vineyard : Soil type: Alluvial soil with clay subsoil



Meerlust Estate

Stellenbosch

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