

## 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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[www.meerlust.co.za](http://www.meerlust.co.za)



**MEERLUST**