

Meerlust Chardonnay 2005

Vibrantly bright platinum gold appearance with pronounced green hue. The expressive nose is complex with lime and lemongrass and a creamy, yellow apple bouquet. The nose also exhibits toasted nuts, marzipan and honey notes. On the palate the wine is full bodied and generous, retaining a vivacious freshness and crisp acidity. The mid palate is packed with a creamy mouth-feel and expressive minerality and the wine has a long, lingering pleasant aftertaste.

Grilled fish, white and red meat

variety : Chardonnay |

winery : Meerlust Estate

winemaker : Chris Williams

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 1.85 g/l pH : 3.55 ta : 6.0 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

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



Meerlust Estate

Stellenbosch

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www.meerlust.co.za



MEERLUST