

## Meerlust Chardonnay 2006

Bright, vivacious platinum hue with green tinge. Complex bouquet of lemongrass, limes lemon meringue, oatmeal, quince and expressive minerality. On the palate the wine is medium bodied but with bright acidity, flavours of lime, marzipan, creamy oak and expansive apple and pear characteristics, balanced by pure, linear mineral notes and finishing clean and long.

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

**variety** : Chardonnay | 100% Chardonnay

**winery** : Meerlust Estate

**winemaker** : Chris Williams

**wine of origin** : Stellenbosch

**analysis** : alc : 13.5 % vol    rs : 1.61 g/l    pH : 3.25    ta : 6.5 g/l

**type** : White    **style** : Dry

**pack** : Bottle    **closure** : Cork

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

**in the vineyard** : Sourced from 2 vineyards on the Estate planted in 1991 (15 years old in year of vintage) situated on alluvial Dundee soils. Crop thinning at pruning and veraison.

**about the harvest**: 5 Separate picking stages at optimum ripeness. Picked by hand.



**Meerlust Estate**

Stellenbosch

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



**MEERLUST**