

Meerlust Chardonnay 1997

The wine is a brilliantly clear, pale gold with hints of green. The initial aromas are reminiscent of lemons and limes, with hints of creaminess. This develops into a buttery, roasted almond bouquet with hints of nougat, marzipan and honey. The palate is very full, with a rich mouthfeel - yet remains elegant and crisp. The wine has a long, pleasant aftertaste of roasted nuts and butter. The wine will develop well over the next two or three years, and maintain its peak for up to 4 or 5 years. Serve at 14°-16°C

variety : Chardonnay | Chardonnay

winery : Meerlust Estate

winemaker : Giorgio Dalla Cia

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 2.4 g/l pH : 3.34 ta : 5.4 g/l

pack : Bottle closure : Cork

ageing : 3 to 5 years



Meerlust Estate

Stellenbosch

+27.218433587

www.meerlust.co.za



MEERLUST