

## 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

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



**MEERLUST**