

Meerlust Chardonnay 2012

Very bright, polished platinum with green, vivacious hue. Complex, appealing nose with quince, citrus and floral notes developing into lemon cream, 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: 13.08 % vol rs: 2.32 g/l pH: 3.34 ta: 5.58 g/l
type: White **style:** Dry **body:** Full **taste:** Mineral **wooded**
pack: Bottle **size:** 750ml **closure:** Cork

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

in the vineyard: Sourced from 2 vineyards on the Estate, the first planted in 1991 (21 years old in year of vintage) situated on alluvial Dundee soils which produces the rich textured mouth feel and r

about the harvest: Hand picked. Partial whole bunch pressing and static settling overnight.

in the cellar

: Some solids remained in the juice. Transferred to 55% new tight grain Allier French Oak and 45% second fill 300 litre bar Half of the barrels were inoculated with selected Chardonnay yeast, while the other half underwent un-inoculated, spontaneous fermentation.

After fermentation, the wine was given a racking to remove heavy lees and returned to barrel for malo- lactic fermentation The wine was barrel matured for 12 months before bottling.



MEERLUST

Meerlust Estate

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