

Meerlust Chardonnay 1999

Pale gold colour. The initial aroma is honey and reminiscent of lemons and limes, with hints of creaminess, developing into a buttery and roasted hazelnut bouquet with hints of nougat, marzipan and white chocolate. The wine has a long and pleasant aftertaste of roasted almonds.

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

variety : Chardonnay | 100% Chardonnay

winery : Meerlust Estate

winemaker : Giorgio dalla Cia

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.14 ta : 5.6 g/l

type : White **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

ageing : 5 - 8 years.

in the vineyard : Soil Type: Alluvial soil with clay subsoil.

in the cellar : 100% Barrel fermented in heavy toasted Allier. After alcoholic fermentation, the wine went through malolactic fermentation in barrique, and was in contact with the fine lees for 19 months. For the first eight months Batonnage takes place twice a month, thereafter once a month.



Meerlust Estate

Stellenbosch

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