



## Meerlust Chardonnay 2005

main variety Chardonnay

vintage 2005

analysis alc: 14 | ph: 3.55 | rs: 1.85 | ta: 6.0

type White

producer Meerlust Estate

style Dry

winemaker Chris Williams

wine of Stellenbosch

### tasting notes

Vibrantly bright platinum gold appearance with pronounced green hue. The expressive nose is complex with lime and lemongrass and a creamy, yellow apple bouquet. The nose also exhibits toasted nuts, marzipan and honey notes. On the palate the wine is full bodied and generous, retaining a vivacious freshness and crisp acidity. The mid palate is packed with a creamy mouth-feel and expressive minerality and the wine has a long, lingering pleasant aftertaste.

### ageing potential

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

### food suggestions

Grilled fish, white and red meat