



## Meerlust Chardonnay 2001

main variety Chardonnay

vintage 2001

analysis alc: 14.0 | ph: 3.4 | rs: 1.9 | ta: 6.0

type White

producer Meerlust Estate

style Dry

winemaker Giorgio dalla Cia

wine of Stellenbosch

body Full

### tasting notes

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.

### ageing potential

5 - 8 years.

### blend information

100% Chardonnay

### food suggestions

Grilled fish, white and red meat.

Serve at 12 - 14°C.

### 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 malo-lactic 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.