



Meerlust Chardonnay 2003

main variety Chardonnay

vintage 2003

analysis alc: 13.5 | ph: 3.36 | rs: 2.5 | ta: 5.5

type White

producer Meerlust Estate

winemaker Giorgio Dalla Cia

wine of Stellenbosch

tasting notes

Clear & bright, pale gold with pronounced green hue. Lime, crushed lemongrass & cream on the nose. Very fresh with hints of toast, honey & roasted nuts as well as nougat & marzipan. Fresh on the palate with citrusy and tropical fruit flavours followed by a rich creaminess & concentrated fruit finish. Palate also shows a pronounced chalkiness & minerality making it ideal for seafood.

ageing potential

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

blend information

100% Chardonnay

food suggestions

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

in the vineyard

Soil type: Alluvial soil with clay subsoil