

Meerlust Chardonnay 2006

main variety Chardonnay

vintage 2006

analysis alc: 13.5 | ph: 3.25 | rs: 1.61 | ta: 6.5

type White

producer Meerlust Estate

style Dry

winemaker Chris Williams

wine of Stellenbosch

tasting notes

Bright, vivacious platinum hue with green tinge. Complex bouquet of lemongrass, limes lemon meringue, oatmeal, quince and expressive minerality. On the palate the wine is medium bodied but with bright acidity, flavours of lime, marzipan, creamy oak and expansive apple and pear characteristics, balanced by pure, linear mineral notes and finishing clean and long.

ageing potential

Up to six years, provided the 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

Sourced from 2 vineyards on the Estate planted in 1991 (15 years old in year of vintage) situated on alluvial Dundee soils. Crop thinning at pruning and veraison.

about the harvest

5 Separate picking stages at optimum ripeness. Picked by hand.

