



Meerlust Chardonnay 2011

main variety Chardonnay

vintage 2011

analysis alc: 13.67 | ph: 3.30 | rs: 2.2 | ta: 6.4

type White

producer Meerlust Estate

style Dry

winemaker Chris Williams

taste Mineral

wine of origin Stellenbosch

body Full

tasting notes

Very bright, polished platinum with green, vivacious hue. Complex, appealing nose with quince, citrus and floral notes developing into lemon cream, oatmeal and marzipan richness. On the palate the wine is full bodied and generous, but still balanced by crisp acidity.

There is ripe tropical fruit & creaminess balanced by a pure minerality typical of the variety. The wine has a long, very pleasant lingering finish indicating the richness and persistence of the vintage.

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

Sourced from 2 vineyards on the Estate, the first planted in 1991 (20 years old in year of vintage) situated on alluvial Dundee soils which produces the rich textured mouth feel and minerality. The younger vineyard was planted in 2007 on Cartref soils giving a greater fruit expression. Crop thinning occurred at pruning and at veraison.

about the harvest

Five separate picking stages at optimum ripeness. Hand-picked.

in the cellar

Partial whole bunch pressing and static settling overnight. Some solids remained in the juice. Transferred to 60% new tight grain Allier French Oak and 40% second fill 300 litre barrels for fermentation. Half of the barrels were inoculated with selected Chardonnay yeast, while the other half underwent un-inoculated, spontaneous fermentation. After fermentation, the wine was given a racking to remove heavy lees and returned to barrel for malo- lactic fermentation. The wine was barrel matured for 12 months before bottling.