Meerlust Chardonnay 2019

main variety	Chardonnay	vintage	2019

analysis alc: 13.37 | ph: 3.27 | rs: 3.2 | ta: 6.2

type	White	producer	Meerlust Estate
style	Dry	winemaker	Chris Williams
taste	Mineral	wine of	Swartland
body	Full		

tasting notes
Very bright, polished platinum with green, vivacious hue. Complex, appealing nose with pear, citrus and floral notes developing into lemon cream, oatmeal and marzipan richness. On the palate the wine is medium bodied and linear but retains generous focused citrus fruit flavours with sleek, balanced and crisp acidity. The wine remains vivacious and fresh on the finish with clean citrus fruit and stony minerality. The wine has a long, very pleasant lingering finish. Decanting and exposure to air opens the aroma and palate of the wine.

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. Served at 12° - 14° C

in the vineyard
Sourced from 4 vineyards on the Estate situated on well drained Oakleaf, Dundee and Swartland soil types which produces the rich textured mouth feel and minerality. The younger vineyards were planted in 2007 on Cartref soils giving a greater fruit expression. The vineyards are mostly south facing towards the cool Atlantic of False Bay. Crop thinning occurred at pruning and at veraison. Six separate picking stages at optimum ripeness to ensure complexity and balance.

about the harvest
Hand picked. Partial whole bunch pressing and static settling overnight.

in the cellar
Some solids remained in the juice. Transferred to 56% new tight grain Allier French Oak and 44% 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 9 months before bottling.