Meerlust Chardonnay 2020

main variety	Chardonnay	vintage	2020

analysis alc: 13.5 | ph: 3.32 | rs: 3.4 | ta: 6.6

type	White	producer	Meerlust Estate
style	Dry	winemaker	Altus Treurnicht
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.

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 oldest 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.

about the harvest
Picking of grapes were done by hand. A team of experienced pickers ensured that only the sound bunches were selected during harvest.

in the cellar
Juice was settled overnight and racked with some solids still visible in the juice after racking. Alcoholic fermentation was done in barrel of which 61 % were new and 39% second fill 300 litre barrels. Barrels were inoculated with selected Chardonnay yeast, while some barrels 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.