



## Meerlust Chardonnay 2022

main variety Chardonnay

vintage 2022

analysis alc: 12.94 | ph: 3.44 | rs: 3.0 | ta: 6.2

type White

producer Meerlust Estate

style Dry

winemaker Wim Truter

taste Fragrant

wine of Stellenbosch

body Medium

### tasting notes

Very bright pale-yellow colour with green, vivacious hue. Complex, appealing nose of apricot, peach, pear, lemon zest and floral notes with hints of toasted almonds. On the palate the wine is well structured and linear but retains generous focused stone fruit flavours with sleek, balanced, and crisp acidity. The wine remains vivacious and fresh on the finish with clean citrus fruit underpinned by minerality. The wine has a long, very pleasant lingering finish.

### ageing potential

Ageing potential of up to six years, provided wine is stored in ideal cellar conditions.

### blend information

100% Chardonnay

### food suggestions

Enjoy with grilled fish, white and red meat.

### in the vineyard

As with all our wines, the Chardonnay is a true expression of the Meerlust estate and illustrates the unique climate and soil of the farm. The wine draws fruit from blocks located on two of our four distinctive terroirs namely -

Kompagniesdrift - The soils from this warm north facing slope are predominantly formed from weathered granite. The wines originating from this granitic hilltop are expressive and bold in structure, mainly due to the coarse gravelly texture and sufficient soil depth to promote long and even ripening. The blocks are situated on the highest part of the estate and benefit from cool nights and a prevailing sea breeze that passes over the blocks in the afternoon.

Quarry - The extremely rocky terrain consisting of greywacke with interbedded shales provides a unique substrate for vines. Shallow rooted vines on this cool and windswept foot slope leads to wines with characteristic citrus fruit with exceptional length, detail, and precision.

### in the cellar

Picking of grapes were done by a team of experienced pickers ensuring optimal selection of fruit. After pressing, juice was settled overnight and racked with some fine solids to barrel where fermentation takes place.

A mix of 33% new, 30% second fill 300lt and 37% third fill barrels are used, and fermentation is either with selected yeast or through natural spontaneous fermentation. After fermentation, the wine was given a racking to remove heavy lees and returned to barrel for maturation.

The wine is matured until it reaches the desired mouth feel and complexity. After removing the wine from barrel, it undergoes a light fining before bottling.