



Meerlust Chardonnay 2001

main variety Chardonnay

vintage 2001

analysis alc: 14.0 | ph: 3.4 | rs: 1.9 | ta: 6.0

type White

producer Meerlust Estate

style Dry

winemaker Giorgio dalla Cia

wine of Stellenbosch

body Full

tasting notes

Pale gold colour. The initial aroma is honey and reminiscent of lemons and limes, with hints of creaminess, developing into a buttery and roasted hazelnut bouquet with hints of nougat, marzipan and white chocolate. The wine has a long and pleasant aftertaste of roasted almonds.

ageing potential

5 - 8 years.

blend information

100% Chardonnay

food suggestions

Grilled fish, white and red meat.

Serve at 12 - 14°C.

in the vineyard

Soil Type: Alluvial soil with clay subsoil.

in the cellar

100% Barrel fermented in heavy toasted Allier. After alcoholic fermentation, the wine went through malo-lactic fermentation in barrique, and was in contact with the fine lees for 19 months. For the first eight months Batonnage takes place twice a month, thereafter once a month.