



Meerlust Chardonnay 2008

main variety Chardonnay

vintage 2008

analysis alc: 13.0 | ph: 3.28 | rs: 1.84 | ta: 6.51 | ts02: 80

type White

producer Meerlust Estate

style Dry

winemaker Chris Williams

wine of Stellenbosch

body Medium

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 & 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 6 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 2 vineyards on the Estate planted in 1991 (15 years old in year of vintage) situated on alluvial Dundee soils. Crop thinning at pruning and at veraison.

about the harvest

5 Separate picking stages at optimum ripeness.