



Meerlust Chardonnay 1997

main variety Chardonnay

vintage 1997

analysis alc: 12.5 | ph: 3.34 | rs: 2.4 | ta: 5.4

producer Meerlust Estate

winemaker Giorgio Dalla Cia

wine of Stellenbosch

tasting notes

The wine is a brilliantly clear, pale gold with hints of green. The initial aromas are reminiscent of lemons and limes, with hints of creaminess. This develops into a buttery, roasted almond bouquet with hints of nougat, marzipan and honey. The palate is very full, with a rich mouthfeel - yet remains elegant and crisp. The wine has a long, pleasant aftertaste of roasted nuts and butter. The wine will develop well over the next two or three years, and maintain its peak for up to 4 or 5 years. Serve at 14°-16°C

ageing potential

3 to 5 years

blend information

Chardonnay