



Meerlust Chardonnay 2009

main variety Chardonnay

vintage 2009

analysis alc: 13.5 | ph: 3.48 | rs: 1.9 | ta: 6.1

type White

producer Meerlust Estate

style Dry

winemaker Chris Williams

wine of Stellenbosch

body Full

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 and generous, but still balanced by crisp acidity. There is ripe tropical fruit and 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 (18 years old in year of vintage) situated on alluvial Dundee soils. Crop thinning at pruning and at veraison.

about the harvest

Crop thinning at pruning and at veraison. Five separate picking stages at optimum ripeness - hand-picked.

in the cellar

Partial whole bunch pressing and static setting overnight. Some solids remained in the juice. Transfer to 60% new tight grain Allier French Oak, and 40% second fill 300 litre barrels for fermentation. Half of the barrels were inoculated with selected Chardonnay yeast, while the other half underwent un-inoculated, spontaneous fermentation. After fermentation, the wine was given a racking to remove heavy lees and returned to barrel for malolactic fermentation. The wine was barrel matured for 12 months before bottling.