



MEERLUST

CHARDONNAY 2022

SOIL TYPE

Sourced from 6 different vineyard blocks situated on the Estate. The oldest vineyards were planted in 2007 on predominantly decomposed granite soils giving a greater fruit expression. Vineyards planted on the lower weathered shale and greywacke soils express more citrus and delicate fruit aromas. The vineyards are mostly planted on Northeast and -west facing slopes. Due to the prevailing breeze from the cool False Bay coast, located 5km away the temperature during the growing season is more moderate.

VINIFICATION

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.

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 under pinned by minerality. The wine has a long, very pleasant lingering finish.

ANALYSIS

Residual sugar	:	3.00 g/l
pH	:	3.44
Total acidity	:	6.20 g/l
Alcohol	:	12.94 % by Vol

AGEING POTENTIAL

Up to six years, provided wine is stored in ideal cellar conditions.

IDEALLY SERVED AT

13° - 15° C

COMPLEMENTS

Grilled fish, white and red meat