



Meerlust Chardonnay 2005

main variety Chardonnay

vintage 2005

analysis alc: 14 | ph: 3.55 | rs: 1.85 | ta: 6.0

type White

producer Meerlust Estate

style Dry

winemaker Chris Williams

wine of Stellenbosch

tasting notes

Vibrantly bright platinum gold appearance with pronounced green hue. The expressive nose is complex with lime and lemongrass and a creamy, yellow apple bouquet. The nose also exhibits toasted nuts, marzipan and honey notes. On the palate the wine is full bodied and generous, retaining a vivacious freshness and crisp acidity. The mid palate is packed with a creamy mouth-feel and expressive minerality and the wine has a long, lingering pleasant aftertaste.

ageing potential

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

food suggestions

Grilled fish, white and red meat