



MEERLUST

CHARDONNAY 2010

SOIL TYPE

Sourced from 2 vineyards on the Estate planted in 1991 (19 years old in year of vintage) situated on alluvial Dundee soils. Crop thinning at pruning and at veraison. Five separate picking stages at optimum ripeness.

VINIFICATION

Hand picked. Partial whole bunch pressing and static settling overnight. Some solids remained in the juice. Transferred 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 malo- lactic fermentation. The wine was barrel matured for 12 months before bottling.

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.

ANALYSIS

Residual sugar :	2.9 g/l
pH :	3.46
Total acidity :	6.7 g/l
Alcohol :	13.5%

AGEING POTENTIAL

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

IDEALLY SERVED AT

12° - 14° C

COMPLEMENTS

Grilled fish, white and red meat