

MAISONS MARQUES & DOMAINES



MEERLUST



Meerlust Estate

Chardonnay

Stellenbosch, South Africa

Vintage: 2021

TA	94	WS	90
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Overview

Meerlust Estate has been part of the Myburgh family tradition for eight generations, dating back to 1693. Long recognized for producing world-class wines, the Meerlust Estate is singularly rich in charm and history. Meerlust produces wines that are true to the intrinsic character of their vineyards located in the Stellenbosch region of South Africa. The diverse soils, unique coastal climate and over 300 years of dedication are all essential components of Meerlust's complex, rich and truly distinctive wines.

Winemaking

Picking of grapes were done by a team of experienced pickers ensuring optimal selection of fruit. After pressing, the juice was settled overnight and racked with some fine solids to barrel where fermentation took place. Winemaker Wim Truter selects a mix of 50% new and 50% second-fill 300-liter barrels, and fermentation was either with selected yeast or through natural spontaneous fermentation. After fermentation, the wine was given a racking to remove the heavy lees and returned to barrel for maturation. The wine was matured until it reached the desired mouth feel and complexity. After removing the wine from barrel, it underwent a light fining before bottling.

Tasting Notes

Very bright pale-yellow color 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 flavors 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.

Harvest Notes

Sourced from six 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.

Food Pairing

Grilled fish, white and red meat. Ideally served at 12°-14°C.

TECHNICAL INFORMATION

Varietals: 100% Chardonnay

Wine Alcohol: 13.23%

pH: 3.27

Residual Sugar: 3.05

Aging: Up to six years in ideal cellar conditions