

MAISONS MARQUES & DOMAINES



MEERLUST



Meerlust Estate

Chardonnay

Stellenbosch, South Africa

Vintage: 2022

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.

As with all our wines, the Chardonnay is a true expression of the Meerlust estate and illustrates the unique climate and soil of the farm. The wine draws fruit from blocks located on two of our four distinctive terroirs: Kompagniesdrift and Quarry.

Winemaking

Picking of grapes were done by an experienced team 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 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 flavours with sleek, balanced, and crisp acidity. The wine remains vivacious and fresh on the finish with clean citrus fruit underpinned by minerality. The wine has a long, very pleasant lingering finish

Harvest Notes

Ideal winter conditions that supplemented water reserves and contributed to even growth provided an excellent foundation for the 2022 vintage. Exceptional summer rainfall resulted in lush canopies with high growth rates. Extremely high temperatures were experienced in January. Early cultivars such as our Chardonnay, were harvested at good flavor and sugar concentrations, with lower acidity and higher pH than the previous year.

Food Pairing

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

TECHNICAL INFORMATION

Varietals: 100% Chardonnay

Wine Alcohol: 12.94%

pH: 3.44

Aging: Up to six years in ideal cellar conditions