

MAISONS MARQUES & DOMAINES



MEERLUST



Meerlust Estate

Chardonnay

Stellenbosch, South Africa

Vintage: 2023

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: Compagniesdrift (weathered granite) and Quarry (greywacke with interbedded shales).

Winemaking

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 30% new, 33% second fill 300-liter and 32% third-fill barrels are used, and this vintage sees the first introduction of 5% fermented in concrete tank. Fermentation is either with selected yeast or through natural spontaneous fermentation. The wine is matured until it reaches the desired mouthfeel 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 flavors 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

Our growing season began mild and dry which was largely beneficial for earlier ripening varieties like Chardonnay. It also limited berry size and yields which benefited our red varieties. The area experienced a cool ripening period in general, that aided early cultivars but could be problematic for late ripening varieties. We however saw rapid flavour development and the vast majority of our vineyards were harvested before the rains began in all earnest. This resulted in bright flavourful wines that show good levels of extraction at good pH and acidity levels.

Food Pairing

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

TECHNICAL INFORMATION

Varietals: 100% Chardonnay

Wine Alcohol: 13.46%

pH: 3.41

Residual Sugar: 1.96

Aging: Up to six years in ideal cellar conditions