MAISONS MARQUES & DOMAINES

MEERLUST

Meerlust Estate

Chardonnay

Stellenbosch, South Africa
Vintage: 2024

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

Bright pale-yellow in colour with a green, vivacious hue. Complex, appealing nose with a delicate perfume of pear, lemon zest, yellow apples and white 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

A cold and wet 2023 winter meant replenished ground water and with sufficient cold units, resulted in even budding in warmer than normal temperatures in August. Unusually high rainfall led to flooding and lower temperatures in September, ultimately causing a slow start to the growing season. However, no rain was experienced further and the growing period, and especially flowering, was marked by high wind speeds. These drying conditions ensured steady growth and good healthy canopies. A warmer than normal January and February meant that the ripening period was pulled earlier, and care had to be given to early ripening varieties like Chardonnay and Pinot noir with our aim to ensure freshness with the abundance of fruit and concentration that the season was providing. The above factors all combined to result in a lighter crop, but with excellent concentration and fruit intensity across our varietal range with our buffered ocean influence allowing balanced expressions.

Food Pairing

Grilled fish, white and red meat. Ideally served at 13°-15°C.

TECHNICAL INFORMATION

Varietals: 100% Chardonnay
Wine Alcohol: 13.33%
pH: 3.35
Residual Sugar: 3.1
Aging: Up to six years in ideal cellar conditions