



MEERLUST

CHARDONNAY 2024

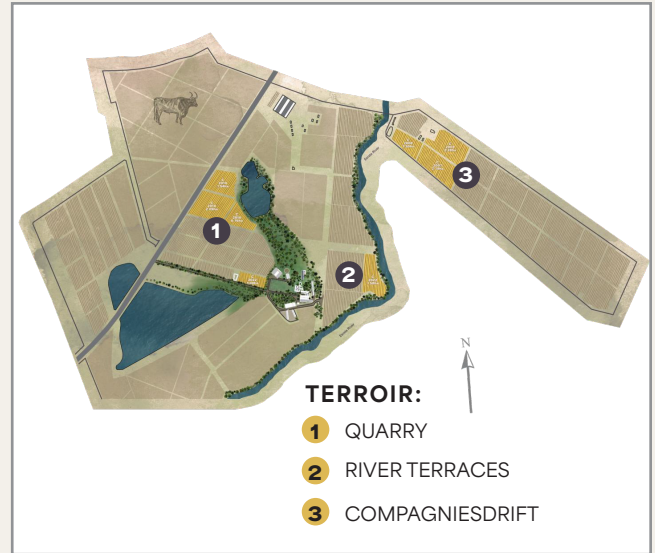
Stellenbosch, South Africa



VARIETALS:
100% Chardonnay

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.

17/20

POINTS
Jancis Robinson

A sunshine-Stellenbosch Chardonnay to the last sprinkle of cinnamon on ripe banana. Delicious, fresh, sweet fruit. A lovely balance of grapefruit and golden apples, Meyer lemon and nashi pear with buttery lemon cream from the oak. Just the right balance of oak and fruit. Full marks on the gluggable scale!

