



# MEERLUST

## CHARDONNAY 2023

### TERROIR

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 namely -

**Compagniesdrift** - The soils from this warm north facing slope are predominantly formed from weathered granite. The wines originating from this granitic hilltop are expressive and bold in structure, mainly due to the coarse gravelly texture and sufficient soil depth to promote long and even ripening. The blocks are situated on the highest part of the estate and benefit from cool nights and a prevailing sea breeze that passes over the blocks in the afternoon.

**Quarry** - The extremely rocky terrain consisting of greywacke with interbedded shales provides a unique substrate for vines. Shallow rooted vines on this cool and windswept foot slope leads to wines with characteristic citrus fruit with exceptional length, detail, and precision.

### SEASON

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.

### VINIFICATION

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 the fermentation vessel. A mix of 30% new, 33% second fill and 32% third fill 300lt 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 mouth feel and complexity. After removing the wine from barrel, it undergoes a light fining before bottling.

### TASTING NOTES

Very bright pale-yellow colour 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. **AGEING POTENTIAL** - Up to six years, provided wine is stored in ideal cellar conditions. **IDEALLY SERVED AT 13° - 15°**

### ANALYSIS

Residual sugar :	1.96 g/l
pH :	3.41
Total acidity :	6.24 g/l
Alcohol :	13.46 % by Vol