



MEERLUST

CHARDONNAY 2024

TERROIR

Our Chardonnay is an expression of the two sites 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

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.

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 8% 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

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.

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

ANALYSIS

Residual sugar	:	3.1 g/l
pH	:	3.35
Total acidity	:	6.3 g/l
Alcohol	:	13.33 %