

Meerlust

Meerlust Chardonnay

Stellenbosch, Western Cape, South Africa

2024



Technical Information

Style: Still, White

Varietal(s): 100% Chardonnay

ABV (%): 13

pH: 3.35

Residual Sugar (g/L): 3.1

Total Acidity(g/L): 6.3

Volatile Acidity(g/L): -

Other Information

Dietary:

Suitable for Vegetarian: Yes

Suitable for Vegan: Yes

Allergens: Sulphites

Sustainability:

Organic: No

Biodynamic: No

Sustainable certification: Yes

Vineyard & Viticulture Practice

Meerlust Chardonnay 2024 is sourced from two estate terroirs. Compagniesdrift is a warm north-facing slope with weathered granite soils, coarse gravel and sufficient depth for long, even ripening. The blocks are among the highest on the estate and benefit from cool nights and an afternoon sea breeze. The Quarry is a cool, windswept foot slope with rocky greywacke and interbedded shales, producing Chardonnay with citrus character, precision, length and mineral detail.

Packaging Information

Unit Size: 75CL

Bottle Barcode: 6009648622944

Bottle Weight (g): 1334

Bottle Dimension (mm): H296, Dia85

Type of Closure: Cork

Case Size: 6X75CL

Case Weight (g): 830

Case Dimension (mm): L250 x W170 x H305

Vintage Notes

2024 started with a cold, wet winter, groundwater was replenished that supported even budding. High rainfall caused flooding and cooler conditions in September, slowing the start of the growing season. The remainder of the season was dry, with strong winds during flowering helping maintain healthy canopies. Warmer January and February conditions brought earlier ripening, requiring careful picking of Chardonnay to preserve freshness.

Vinification

Grapes were picked by an experienced team to ensure optimal fruit selection. After pressing, the juice was settled overnight, then racked with some fine solids to fermentation vessels. A combination of 30% new, 33% second-fill and 32% third-fill 300-litre barrels was used, with 8% fermented in concrete tank. Fermentation took place with selected yeasts and natural spontaneous fermentations. The wine was matured until the desired mouthfeel and complexity were achieved, then lightly fined before bottling.

Tasting Notes

Bright pale yellow in colour, with a green, vivacious hue. The nose is complex and appealing, showing pear, lemon zest, yellow apple, white floral notes and hints of toasted almond. The palate is well structured and linear, with generous stone fruit, sleek acidity and a balanced, crisp profile. Medium-bodied, it remains fresh and precise on the finish, with clean citrus fruit, mineral detail and long, lingering persistence.

Food Pairing

Bright pale yellow in colour, with a green, vivacious hue. The nose is complex and appealing, showing pear, lemon zest, yellow apple, white floral notes and hints of toasted almond. The palate is well structured and linear, with generous stone