

# CHARDONNAY

## ORIGIN

Swartland  
100% Chardonnay

## VINEYARD & WINEMAKING

Vineyards were planted in 2002, which makes them 18 years old. These are trellise vineyards and grow on shale and quartz soil with a bit of red oak leaves. The vineyards are meticulously farmed and yields are managed down to below 6 tons per ha. Grapes are machine harvested very early in the morning allowing the fruit to retain their natural flavour. Only the free run juice is used, allowing to settle and be inoculated with selected yeast strains, fermenting with 2 grams of French Oak staves under control temperature at 12°C.

## ANALYSIS

Alcohol	-	14%
PH	-	3,40
Total Acid	-	5,80g/L
RS	-	3,2

## TASTING NOTES

Aromas of Citrus, lemon, pineapple, butter and creamiest.

## PAIRING

Enjoyed with smoked salmon, spicy foods and pork dishes.

## SERVING

Serve between 7 - 9 C for best results.  
Can be stored for 2 - 3 years under the right conditions.



MEERHOF  
ESTD 1992

