

Morgenhof Estate Brut Reserve 2001

The wine has a pale straw yellow colour with a green tint. The nose is a combination of cookie dough, granny smith apple, peaches, orange blossom flavours and a touch of savoury spice. The palate has a crisp acidity which adds to a lot of freshness, but is also quite full-bodied. The taste is yeasty, green apple and apricots.

Sparkling wine is a wine for all occasions and can be enjoyed as you please.

variety : Chardonnay | 60% Chardonnay, 40% Pinot Noir

winery : Morgenhof Wine Estate

winemaker : Rianie Strydom

wine of origin : Coastal

analysis : **alc** : 12.02 % vol **rs** : 10.9 g/l **pH** : 2.91 **ta** : 8.1 g/l

type : Sparkling **style** : Semi Sweet **body** : Medium **taste** : Fruity

pack : Bottle



ageing : Although sparkling wine, in market ready condition, do not need to be aged, this wine will not dis-appoint after two to three years in the bottle.

in the vineyard : The grapes for this wine were harvested from a block of Chardonnay at 330 m above sea-level and Pinot Noir at approximately 280 m. The vineyards age is 15 and 10 years respectively. All the grapes were hand-harvested in small picking-baskets which can hold 16 kg of grapes.

about the harvest: The grapes are picked at 18-19°C, thus the natural crisp acidity in a sparkling wine.

in the cellar : This has to be done because the wine has to go through a secondary fermentation in the bottle. The wine is a blend of 60% Chardonnay and 40% Pinot Noir. All the grapes were whole bunch pressed and fermented in 3rd to 5th fill French oak barrels. The wine did malo-lactic fermentation and spent one year in the barrels before re-inoculation for the secondary fermentation in the bottle.