

Morgenhof Estate Chenin Blanc 2004

The wine has a lovely greenish-yellow colour. On the nose the flavours are a combination of honey blossoms, dried apricots, peaches, and lime with a good wood integration. The palate is full-bodied and complex with a good balance of acidity. The flavours on the nose follow very well through on the palate.

This wine goes well with curries, salads, fish dishes or any form of fish, poultry and red meat. You can also enjoy as a pre-dinner drink.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Morgenhof Wine Estate

winemaker : Jacques Cilliers

wine of origin : Coastal

analysis : **alc** : 14.0 % vol **rs** : 3.7 g/l **pH** : 3.17 **ta** : 6.5 g/l **va** : 0.56 g/l

type : White **style** : Dry **body** : Light **taste** : Fruity **wooded**

pack : Bottle



ageing : This wine will benefit by further aging for up to 5 years and should be drunk by 2009. This wine is also ready to drink now.

in the vineyard : This vineyard is 36 years old planted on West facing slopes at an altitude of 300-330 m above sea-level. This vineyards produces about 3-4 T/Ha of high concentrated fruit grapes.

in the cellar : Fermented in stainless steel tanks and aged in French Oak for 8 months.