

Morgenhof Estate Sauvignon Blanc 2005

The wine has a vibrant green yellow colour. This is a very distinctive varietal wine with prominent flavour of green figs, green peppers, freshly cut grass and flint. The palate is full-bodied and smooth with the mentioned flavours lingering in the aftertaste.

This wine should be enjoyed with light meat salads, creamy soups, grilled chicken dishes, asparagus, fish in any form or as a pre-dinner drink.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Morgenhof Wine Estate

winemaker : Jacques Cilliers

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 1.7 g/l pH : 3.4 ta : 6.3 g/l

type : White **body** : Full

pack : Bottle

ageing : This wine should reach its best potential from September 2005 onwards. Due to the fresh acidity and loads of fruit, this wine could easily mature until 2007.

in the vineyard : Production area: Simonsberg-Stellenbosch. Produced, made and bottled on Morgenhof Wine Estate. This farm is 4 km from Stellenbosch and 25 km from Paarl on the R44 road.

The wine is produced from a selection of the various Sauvignon Blanc blocks. One of the Sauvignon Blanc blocks is 26 years old and planted on a slight North-West slope at an altitude of 180-160 m. The younger blocks are 11 years old and planted on terraced South-Western slopes 180-240 m above sea-level. All the vineyards are hand-harvested.

