

Moreson Premium Chardonnay 2004

A bright, clear, lively greenish-yellow colour. Complex nose of zesty citrus, pear and apricot wrapped with oak vanillins and toasted almonds. Careful oak maturation combined with extended lees contact delivers a luxurious velvety taste sensation smothered with lemon butter and oak spice, while lively acid/sugar balance ensures freshness and longevity.

Spicy foods and curries complement this wine well.

variety : Chardonnay | 100% Chardonnay

winery : Moreson

winemaker : Anton Beukes

wine of origin : Coastal

analysis: alc : 14.2 % vol rs : 3.6 g/l pH : 3.4 ta : 6.6 g/l

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

pack : Bottle

Veritas 2005 - Bronze

Chardonnay of the World Competition â€" Gold

ageing : Enjoy now or be patient and see this wine develop to its prime 4 - 6 years after vintage.

in the vineyard : Franschoek. Grapes were obtained from Moreson farm and a nearby farm.

about the harvest: The grapes were hand-picked.

in the cellar : Whole-bunch pressed in the early morning to ensure freshness and top quality juice. After settling in tank for 24 hours the juice was inoculated and fermentation began. After 3 days, 75% of the juice was transferred to new French oak barrels to complete fermentation. The remaining 25% completed fermentation in tank where the wine was left on its lees for 12 months with regular batonnage taking place.

Barrel Details: 14 months in 300 litre French oak barrels of which 60% was new. Balance was in 2nd fill and tank component. On primary lees for 14 months. Batonnage was every 14 days.

