

Morgenhof Estate Chardonnay 2005

On the nose one finds predominantly dried apricot and peach flavours with a hint of honey. These flavours follow through on the palate with a lovely crispness ending in a creamy finish.

This wine should be enjoyed with rich chicken dishes, calamari (spicy or fried), fried fish, cray-fish dishes or on the coals, fillet and creamy soups. This will also be good combination with salads and other lighter meals.

variety : Chardonnay | 100% Chardonnay

winery : Morgenhof Wine Estate

winemaker : Jacques Cilliers

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 4.4 g/l pH : 3.34 ta : 6.4 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : This wine is made from vineyards that is 25 years old, planted on west facing slopes 330m above sea-level in the Simonsberg-Stellenbosch ward. The vineyard is trellised in the 4-wire hedge system with 3000 vines/hectare.

about the harvest: The grapes were picked at $\hat{A}\pm 24\hat{A}^\circ$ Balling. The grapes were harvested on the 13 and 20th January and the 3rd March respectively for different flavour profiles.

