

## Morgenhof Estate Brut Reserve 2003

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. Traditional MCC.

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** : Jacques Cilliers

**wine of origin** : Coastal

**analysis** : alc : 12.28 % vol   rs : 6.2 g/l   pH : 3.4   ta : 7.0 g/l

**type** : Sparkling   **style** : Dry   **body** : Medium   **taste** : Fruity

**pack** : Bottle   **closure** : Cork



**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** : 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.

**about the harvest**: The grapes are picked at 18-19° Balling, 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.