

Moreson Premium Chardonnay 2005

Veritas 2007 - Bronze

This lively wine shows green and gold hues. Packed with classic Chardonnay fruit this wine entices the senses with tones of chestnuts, vanilla and underlying grapefruit and lemonzest. A lengthy barrel maturation on gross lees has allowed for maximum oak and fruit integration and provided a firm palate that gives backbone to concentrated fruit and the richness of the wine.

Spicy foods and curries complement this wine well.

variety : Chardonnay | 100% Chardonnay

winery : Moreson

winemaker : Anton Beukes

wine of origin : Coastal

analysis : alc : 14.02 % vol rs : 2.3 g/l pH : 3.26 ta : 5.8 g/l va : 0.42 g/l

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

pack : Bottle **closure :** Cork

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ageing : This wine will develop in bottle, leading to new nuances and continual drinking pleasure for years to come.

in the vineyard : Soil type: Franschoek sand and clay/loam

Age of vines: 18-20years

Trellising: Vertical 2 wire trellis

Density: $\hat{A}\pm$ 3400 vines/ha

Yield: 5.5-7.0 tons/Ha

Irrigation: Drip irrigation

about the harvest: Picking date: 2nd and 3rd week February 2005

Grape sugar: 23.0-24.0 $\hat{A}$ B

Acidity: 7g/l at harvest

pH at Harvest: 3.2

Total production: 1800 x 12btl cases

in the cellar : The grapes were hand picked in small batches of 4 tons each and whole bunch pressed in the early morning to ensure freshness and top quality juice, no sulphur was used After 24hr settling the juice were inoculated and fermentation started in tank. After 3 days the juice was transferred to barrels to finish fermentation (15-18 $\hat{A}$ C) and partial malolactic fermentation. The wine spent a total of 12 months in oak on its primary lees with batonnage every 7days.

The final blend consists of 100%Chardonnay with 75% being fermented and matured in new French and Hungarian oak and the balance being fermented and left sur lie in tank.

