

## Moreson Sauvignon Blanc 2006

Exuberant pear and peach aromas combine with rich, tropical fruit flavors, zesty green pepper and hints of freshly picked garden herbs to form a crisp, mouth watering unison.

Serving temperature: 6-8 °C. Food recommendations: Fresh Oysters, goats cheese salad or grilled fresh-water fish.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Moreson - CLOSED

**winemaker :** Hannes Meyer

**wine of origin :** Coastal

**analysis :** alc : 13.0 % vol   rs : 2.5 g/l   pH : 3.0   ta : 6.5 g/l   va : 0.36 g/l

**type :** White

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

**ageing :** 2 - 3 years from Vintage.

**in the vineyard :** Soil type: Deep Hutton soils

Age of vines: 20 years

Trellising: Elongated Perold

Density: ± 3400 vines/ha

Yield: 5.5-7.0 tons/Ha

Irrigation: Drip

Area: Stellenbosch and other coastal areas

**about the harvest:** Picking date: 2nd and 3rd week February 2006

Grape sugar: 22.50-24.0 °B

Acidity: 7g/l at harvest

pH at Harvest: 3.2

Total production: 2500 x 12btl cases

**in the cellar :** The main objective in the vinification of Sauvignon Blanc is to retain as much fruit as possible. To meet this goal all the fruit was handled reductively throughout the vinification process. Harvesting date was determined by the concentration of fruit flavors. The fruit was picked in small batches of 4-6 tons each and out of two blocks a total of 8 pickings were done on different days. The grapes were crushed and then pumped into drainer tanks and left on the skins for 6 hours. After pressing the juice was allowed to settle for 72 hours. The clear juice was racked to a stainless steel tank where it was inoculated with yeast. Fermentation temperature was between 10°C and lasted for about 21 days. The wine was kept on its gross lees for three months with regular stirring before bottling June 2006.

