

Morgenhof Estate Chenin Blanc 2007

The wine has a lovely greenish-yellow colour. On the nose the flavours are a combination of honey blossoms, dried apricots, peaches, and lime with a good wood integration. The palate is full-bodied and complex with a good balance of acidity. The flavours on the nose follow very well through on the palate. Fermented in stainless steel tanks and aged in French Oak for 8 months

This wine goes well with curries, salads, fish dishes or any form of fish, poultry and red meat. You can also enjoy as a pre-dinner drink.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Morgenhof Wine Estate

winemaker : Jacques Cilliers

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.0 g/l pH : 3.19 ta : 6.4 g/l

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

pack : Bottle **closure :** Cork

ageing : This wine will benefit by further aging for up to 5 years and should be drunk by 2010. This wine is also ready to drink now.

in the vineyard : This vineyard is 37 years old planted on West facing slopes at an altitude of 300-330 m above sea-level. This vineyard produces about 3-4 T/Ha of high concentrated fruit grapes.

in the cellar : Fermented in stainless steel tanks and aged in French Oak for 8 months.

