

Moreson Premium Chardonnay 2006

This lively wine shows green and gold hues. Packed with classic Chardonnay fruit it entices the senses with layers 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. This wine will develop exceptionally in bottle, leading to new nuances and depth for years to come.

Spicy foods and curries complement this wine well.

variety : Chardonnay | 100% Chardonnay

winery : Moreson

winemaker : Hannes Meyer

wine of origin : Coastal

analysis : alc : 14.42 % vol rs : 2.5 g/l pH : 3.4 ta : 6.0 g/l va : 0.44 g/l

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

pack : Bottle **closure :** Cork

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

in the vineyard :

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:

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 4tons 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 transferred to new oak barrels for fermentation. Natural fermentation was used on 50% of the juice and the rest were inoculated. The wine spent a total of 12mnths in oak on its primary lees with batonnage every 7days.

Blend: The final blend consists of 100%Chardonnay with 90% being fermented and matured in new French and Hungarian oak and the balance being fermented and left sur lie in tank.