

## Morgenhof Estate Chenin Blanc 2006

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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.

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**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

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2006 Juliet Cullinan Wine Connoisseur's Awards - Bronze  
John Platter 2005 - 4 stars

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**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.

