

Moreson Chenin Blanc 2009

Colour: Cold gold.

Aroma: Pear drops, white peach and apple with an underlying chalkiness typical to Franschoek.

Palate: A fresh and zesty palate with lasting lime and quinceflavours.

Roast pork, barbecued chicken, turkey, Chinese dishes, mussels, white fleshed fish, salads and fruit based desserts.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Moreson

winemaker : Clayton Reabow

wine of origin : Franschoek

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.34 ta : 6.0 g/l va : 0.38 g/l so2 : 107 mg/l fso2 : 22 mg/l

type : White **style** : Off Dry **taste** : Fruity

pack : Bottle **closure** : Cork

ageing : 1 - 2 years from Vintage.

in the vineyard : The vineyards (from which we harvest our Chenin Blanc) are situated on level ground in Franschoek. The Chenin Blanc vines are bush vines – their grapes hang close to the soil and therefore ripen faster which results in a more intense flavour.

about the harvest: Handpicked at 23 - 25°B.

in the cellar : The Chenin Blanc vineyard blocks are fermented separately in stainless steel tanks (with a selected yeast strain) at a constant temperature. The fermentation process can last up to 2 weeks.

Following fermentation some of the Chenin Blanc is allowed to settle and spends a month on the yeast lees. The remaining Chenin Blanc is racked off its yeast lees (directly after fermentation) and its sulphur levels are adjusted.

Because the goal is to produce a wine that is fruit forward and zesty the Chenin Blanc undergoes no maturation.

