

## Moreson Chenin Blanc 2008

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**Colour:** Cold gold.

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

**Palate:** A fresh and zesty palate with lasting lime and quince flavours.

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

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**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Moreson

**winemaker :** Clayton Reabow

**wine of origin :** Franschhoek

**analysis :** alc : 13.31 % vol   rs : 4.0 g/l   pH : 3.54   ta : 5.7 g/l   so2 : 117 mg/l   fso2 : 53 mg/l

**type :** White

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

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**ageing :** 1 - 2 years from Vintage.

**in the vineyard :**

The vineyards (from which we harvest our Chenin Blanc) are situated on level ground in Franschhoek. 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.