

Morgenhof Estate Sauvignon Blanc 2009

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variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Morgenhof Wine Estate

winemaker : Jacques Cilliers

wine of origin : Stellenbosch

analysis : alc : 13.74 % vol rs : 3.5 g/l pH : 3.35 ta : 6.1 g/l

type : White **body :** Full

pack : Bottle **closure :** Cork

in the vineyard : Service area 6.43 hectares

Terrior 27 year old vineyard planted on N-NW slope at 160-180m above sea-level on shallow medium textured (10-15%), moderately structured (50-90% gravel) soil with a shale parent material.

The 8 year old blocks are planted on terraced S-SW slopes 180-240 m on medium textured, neocutanic soil with hydromorphic material of mixed origin (10-15% clay, fine coarse sand with 20-50% gravel).

Total age 6-28 years

Density/Block 3000 vines per hectare

Rootstock Richter 110 ; 101-14

Soil preparation Mechanical preparation and adjusting of the pH with lime

Date of ripening

Block 23 29/01/2009

Block M8 & M9 03/02/2009

Block 11B 05/02/2009

Block 21 09/02/2009

Block 19B 09/02/2009

Block 12 09/02/2009

about the harvest: Harvesting by hand in picking baskets which get tipped in bins for transportation to the cellar.

in the cellar : Receiving of grapes in the early morning while it is still cool. In the cellar de-stalking with a crusher and the pulp allowed for 6-12 hours skin-contact prior to pressing to help with flavour extraction from the skins and after pressing with the settling. Juice left over one or two days for settling. Clear juice used for premiere fermentation and the filtered lees are kept to the side and ferments on it own. Halve of the Sauvignon Blanc juice are fermented with wild (natural) yeasts where the other halve is fermented with commercial yeast stains.

Press Bucher Mneumatic press

Tanks 100% Stainless Steel with cooling jackets to control fermentation temperature at 14° -16° C

Malolacting No malolactic fermentation

Oaking No oak was used during the making of this wine

Bottling September 2009

