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Morgenhof Estate Chardonnay 2009

The nose is expressive of lime, kiwi and pineapple fruit flavours. These lovely flavours follow through, creating a crisp palate with subtle wood integration. Creating a rich creamy long finish.



variety : Chardonnay | 100% Chardonnay
winery : Morgenhof Wine Estate
winemaker : Jacques Cilliers
wine of origin : Stellenbosch
analysis : **alc :** 13.96 % vol **rs :** 2.5 g/l **pH :** 3.42 **ta :** 5.7 g/l
type : White **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

in the vineyard : **Service Area** Chardonnay 5 hectares
Terrior The Chardonnay vineyard is planted on S-SW facing slopes at about 250-300 metres above sea level. The soil on these blocks varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 15-20%.
Vineyard Age Chardonnay 2 blocks - 6 years and 19 years of age
Density/Block 3000-3400 vines per hectare
Rootstock Chardonnay: Richter 99; Richter 110
Soil Preparation Mechanical preparation and adjusting of the pH with lime.
Date of Ripening Chardonnay 10/02/2009; 28/02/2009

about the harvest: By hand in picking baskets which get tipped in bins for transport to the cellar.

in the cellar : **Basic cellar procedure** Receiving grapes during the morning. Crushing and de-stemming; the mash was pumped through a mash cooler chilling the mash to approximately 16° C to settle for 18 hours. Yeast was then added immediately.
Fermantation 100% of the fermentation took place in Burgundy French oak barrels.
Press Bucher Pneumatic Press. The total press juice went to the fermentation.
Malolacting 100% Malolactic fermentation done in French oak barrels.
Maturation 8 months in French oak barrels.
Bottling 02/12/2008