

## 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.

**Fermentation** 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

