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Morgenhof Estate Chenin Blanc 2009

A wonderful expression of citrus, lime and passion fruit flavours harmoniously matured in french oak barrels ends on a crisp palate that finishes with a lingering freshness.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Morgenhof Wine Estate
winemaker : Jacques Cilliers
wine of origin : Stellenbosch
analysis : **alc :** 13.76 % vol **rs :** 2.7 g/l **pH :** 3.40 **ta :** 5.8 g/l **va :** 0.29 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

Decanter World Wine Awards - Bronze Medal

in the vineyard : **Service area** Chenin Blanc 9.85 hectares
Terrior The Chenin Blanc vineyard is planted on W-NW facing slopes at 280-300m and N.NW slope at 180 – 205m above sea level. The soil varies from medium to heavy textured, with a moderate stucture and shale mother material. The clay content varies from 10-15%. **Blend** Chenin Blanc100%
Vineyard Age Chenin Blanc40 years
Density/BlockK 3127 vines per hectare
Rootstock Chenin Blanc : Jacquez and 101.14
Soil preparation Mechanical preparation and adjusting of the pH with lime.
Date of ripening Chenin Blanc12/02/2009 – 28/02/2009

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

in the cellar : Receiving of grapes during the day. Crushing and de-stemming takes place after which the mash is pumped through the mash cooler directly to the press. Press juice underwent 20 hours cold settling after which halve of the juice was racked to oak barrels and the other halve to stainless steel where fermentation commence. During the period of ripening we harvested the Chenin Blanc block 9 times. The juice that gets racked to the barrel will be allowed to ferment spontaneously.
Press Bucher Pneumatic press.
Maturation 7 Months in French oak barrels.
Bottling 13/11/2009