

## Fantail Chenin Blanc / Sauvignon Blanc 2011

On the nose and palate this wine shows refreshing flavours of lime citrus, mango with a hint of floral tones. These flavour flows thru on to a lusciously palate which ends with a lingering crispness.

**variety** : Sauvignon Blanc | 54% Chenin Blanc, 45% Sauvignon Blanc

**winery** : Morgenhof Wine Estate

**winemaker** : Jacques Cilliers

**wine of origin** : Stellenbosch

**analysis** : **alc** : 12.67 % vol **rs** : 9.1 g/l **pH** : 3.7 **ta** : 5.1 g/l **va** : 0.35 g/l

**type** : White **style** : Dry

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

**in the vineyard** : Service Area

Sauvignon Blanc 6.34 hectares Chenin Blanc 5.4 hectares

**Terroir**

The Chenin Blanc vineyard is planted on W-NW facing slopes at 280-300 metres. The soil varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 10% - 15%. 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 180m - 240 m on medium textured, neocutanic soil with hydromorphic material of mixed origin (10% - 15% clay, fine coarse sand with 20% - 50% gravel)

**Blend**

Chenin Blanc 54% & Sauvignon Blanc 45%

**Vineyard Age**

Sauvignon Blanc 29 years & Chenin Blanc 7years

**Density/Block**

3 127 vines per hectare

**Rootstock**

Sauvignon Blanc R99, Chenin Blanc : Jaques

**Soil preparation**

Mechanical preparation and adjusting of the pH with lime.

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

**in the cellar** : Basic Cellar Procedures

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 it was racked to a fermentation tank and inoculated with yeasts.

**Fermentation**: Fermentation took place in Stainless steel

**Press**: Bucher Pneumatic press. The total press-juice went into the fermentation

**Maturation**: 3 months on the lees



Bottling: 14/04/2011