

Morgenhof Estate Brut Reserve 2006

This Methode Cap Classique has a biscuity nose filled with flavours of peaches and apples. The palate has a good acidity which adds to a lot of freshness, quite full-bodied in style with a long finish.

To be enjoyed at special occasions and perfect as a welcoming drink. Also a great match with oysters, sushi and canapés.

variety : Chardonnay | 60% Chardonnay, 40% Pinot Noir

winery : Morgenhof Wine Estate

winemaker : Jacques Cilliers

wine of origin : Coastal

analysis : alc : 12.0 % vol rs : 7.3 g/l pH : 3.07 ta : 6.6 g/l

type : Sparkling **style :** Dry **body :** Medium **taste :** Fruity

pack : Bottle **closure :** Cork

2012 Michelangelo CCL Label International Wine Awards - Gold Medal
2008 John Platter Wine Guide - 4 stars

ageing :

Very approachable now, but will mature for another 3 to 4 years easily.

in the vineyard : The Chardonnay vineyard is planted on South-SouthWest facing slopes at about 250-300 metres above sea level. Pinot Noir is planted on a West facing slope 340m above sea level.

in the cellar : Fermentation was done 50% in stainless steel and 50% in french oak, stayed on the lees for 3 years. Matured in french oak for 8 months.

