

Moreson Premium Chardonnay 2009

The colour of the wine can be described as a lively straw coloured gold. The palate displays the youth and freshness of the Chardonnay fruit that is only enhanced by the richness of the natural oak flavours. The palate is well balanced, full and has a good acid structure that will aid in the wines maturation and longevity.

variety : Chardonnay | 100% Chardonnay

winery : Moreson

winemaker : Clayton Reabow

wine of origin : Franschhoek

analysis : alc : 14.5 % vol rs : 3.5 g/l pH : 3.49 ta : 6.5 g/l va : 0.59 g/l so2 : 105 mg/l fso2 : 29 mg/l

type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **closure :** Cork

ageing : This wine will develop exceptionally in bottle, leading to new nuances and depth for years to come.

in the cellar : Due to the great expression of varietal characters of the 2009 vintage , only 50 % of the wine underwent malolactic fermentation, thereby retaining the natural Chardonnay fruit and allowing the bouquet to develop a citrus zest with underlying sweet peach and overall crème brullee character. The extended gross lees together with the malolactic fermentation has allowed the development of toasted chestnut and slight butterscotch characters to infuse with the fruit of the wine

