

## Morgenhof Estate Chenin Blanc 2010

A wonderful expression of citrus, lime and passion fruit flavours that are refreshing and well-integrated with french oak which ends on a creamy palate with a lingering crispness.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Morgenhof Wine Estate

**winemaker :** Jacques Cilliers

**wine of origin :** Simonsberg-Stellenbosch

**analysis :** alc : 14.25 % vol    rs : 2.7 g/l    pH : 3.63    ta : 5.8 g/l

**type :** White    **style :** Dry    **body :** Light    **taste :** Fruity    **wooded**

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

**in the vineyard : Service Area:** Chenin Blanc 9.85 hectares

**Terroir:** The Chenin Blanc vineyard is planted on W-NW facing slopes at 280m - 300m and N.NW slope at 180m - 205m above sea level. The soil varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 10% - 15%.

**Vineyard Age:** Chenin Blanc 41 years

**Density/Block:** 3127 vines per hectare

**Rootstock:** Chenin Blanc: Jacquez and 101.14

**Soil Preparation:** Mechanical preparation adjusting of pH with lime.

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

**Date of Ripening:** Chenin Blanc 05/02/2010 - 25/02/2010

**in the cellar : Basic Cellar Procedure:** 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 half of the juice was racked to oak barrels and the other half to stainless steel where fermentation commence. During the period of ripening we harvested the Chenin Blanc block 5 times. The juice that gets racked to the barrel will be allowed to ferment spontaneously.

**Press:** Bucher Pneumatic press.

**Maturation:** 10 Months in French oak barrels

**Bottling:** January 2011

