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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 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 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