

Morgenhof Estate Sauvignon Blanc 2000

SOLD OUT

The wine has a pale yellow colour with a greenish tint. The nose is flinty, dusty and grassy with a touch of gooseberries. The palate is crisp, dry with flavour of green figs, flintiness, fresh cut grass which end in gooseberries. The wines are very well-balanced with a good acidity. The wine will only start to get to its full potential by September 2000. This wine should be enjoyed with light meat salads, creamy soups, grilled chicken dishes, asparagus, fish in any form and pre-dinner drink.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Morgenhof Wine Estate

winemaker : Rianie Strydom

wine of origin : Coastal

analysis : alc : 13.13 % vol rs : 3.0 g/l pH : 3.27 ta : 7.0 g/l

pack : Bottle



ageing : This wine should be drunk within the next two years, but due to the good fruit acid balance the wine will age another two years.

in the vineyard : The wine is produced from a selection of the various Sauvignon Blanc blocks. Some of the Sauvignon Blanc blocks are 21 years old and planted on a slight North North-West slope at an altitude of 180-160 m. The younger blocks are 6 years old and planted on terraced South South-Western slopes 180-240 m above sea-level.

about the harvest: This vineyard is hand harvested.