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Morgenhof Estate Chardonnay 2010

The nose is expressive of lime, kiwi and pineapple flavours. These tropical flavours follow through onto a crisp palate with subtle wood integration and a smooth long finish.



variety : Chardonnay | 100% Chardonnay
winery : Morgenhof Wine Estate
winemaker : Jacques Cilliers
wine of origin : Simonsberg-Stellenbosch
analysis : **alc :** 13.68 % vol **rs :** 2.5 g/l **pH :** 3.56 **ta :** 5.4 g/l
type : White **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

in the vineyard : Service Area: Chardonnay 5 hectares

Terrior: The Chardonnay vineyard is planted on S-SW facing slopes at about 250m - 300m above sea level. The soil on these blocks varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 15% - 20%.

Vineyard Age: Chardonnay 2 blocks - 6 years and 19 years of age

Density/Block: 3 000 - 3 400 vines per hectare

Rootstock: Chardonnay: Richter 99; Richter 110

Soil Preparation: Mechanical preparation and adjusting of the pH with lime.

about the harvest: Harvesting: By hand in picking baskets which get tipped in bins for transport to the cellar.
Date of Ripening: Chardonnay 10/02/2010; 28/02/2010

in the cellar : Basic cellar procedure: Receiving grapes during the morning. Crushing and de-stemming; the mash was pumped through a mash cooler chilling the mash to approximately 16° C to settle for 18 hours. Yeast was then added immediately.

Fermantation: 100% of the fermentation took place in Burgundy French oak barrels.

Press: Bucher Pneumatic Press. The total press juice went to the fermentation.

Malolacting Fermentation: 100% Malolactic fermentation done in French oak barrels.

Maturation: 8 months in French oak barrels.

Bottling: 03/09/2011