

## 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.

**Fermentation**: 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

