

## Morgenhof Estate Sauvignon Blanc 2011

On the nose there are flavours of asparagus, green pepper and gooseberry. These flavours follow through onto a full palate with a fruitiness that lingers delicately on aftertaste.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Morgenhof Wine Estate

**winemaker** : Jacques Cilliers

**wine of origin** : Simonsberg-Stellenbosch

**analysis** : **alc** : 14.02 % vol **rs** : 6.50 g/l **pH** : 3.41 **ta** : 5.90 g/l

**type** : White **body** : Full

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

**in the vineyard** : Appellation: Simonsberg-stellenbosch

Service Area 6.43 hectares

**Terroir** 28 year old vineyard planted on n-nw slope at 160-180m above sea-level on shallow medium textured (10-15%), moderately structured (50-90% gravel) soil with a shale parent material. The 9 year old blocks are planted on terraced s-sw slopes 180-240 m on medium textured, neocutanic soil with hydromorphic material of mixed origin (10-15% clay, fine coarse sand with 20-50% gravel).

Total Age: 7 - 30 years

Density / Block: 3000 vines per hectare

Rootstock: Richter 110; 101-14

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 transportation to the cellar.

**in the cellar** : Basic Cellar procedure: Receiving of grapes in the early morning while it is still cool. In the cellar de-stalking with a crusher and the pulp allowed for 6 - 12 hours skin-contact prior to pressing to help with flavour extraction from the skins and after pressing with the settling. Juice left over one or two days for settling. Clear juice used for premiere fermentation and the filtered lees are kept to the side and ferments on it own. Halve of the sauvignon blanc juice are fermented with wild (natural) yeasts where the other halve is fermented with commercial yeast stains.

Press: Bucher pneumatic press

Tanks: 100% Stainless Steel with cooling jackets to control fermentation temperature at 14 - 16° C. No malo-lactic fermentation done. No oak was used during the making of this wine. This wine was bottled in January 2011.

