

## Fantail Chenin Blanc / Sauvignon Blanc 2013/14

On the nose and palate this wine shows refreshing flavours of lime, citrus and mango with a hint of floral tones. These flavours follow through onto a fruity, luscious palate which ends with a lingering crispness.

**variety** : Sauvignon Blanc | 60% Sauvignon Blanc, 40% Chenin Blanc  
**winery** : Morgenhof Wine Estate  
**winemaker** : Jacques Cilliers  
**wine of origin** : Stellenbosch  
**analysis** : alc : 13.00 % vol rs : 7.6 g/l pH : 3.53 ta : 5.3 g/l va : 0.35 g/l  
**type** : White **style** : Dry  
**pack** : Bottle **size** : 0 **closure** : Cork

**in the vineyard** : Service Area  
Sauvignon Blanc 6.34 hectares Chenin Blanc 5.4 hectares

### Terroir

The Chenin Blanc vineyard is planted on W-NW facing slopes at 280-300 metres. The soil varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 10% - 15%. 27 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 8 year old blocks are planted on terraced S-SW slopes 180m - 240 m on medium textured, neocutanic soil with hydromorphic material of mixed origin (10% - 15% clay, fine coarse sand with 20% - 50% gravel)

### Blend

Chenin Blanc 54% & Sauvignon Blanc 45%

### Vineyard Age

Sauvignon Blanc 29 years & Chenin Blanc 7 years

### Density/Block

3 127 vines per hectare

### Rootstock

Sauvignon Blanc R99, Chenin Blanc : Jaques

### Soil preparation

Mechanical preparation and adjusting of the pH with lime.

**about the harvest**: By hand in picking baskets which get tipped in bins for transport to the cellar.

### in the cellar

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 it was racked to a fermentation tank and inoculated with yeasts.

Fermentation: Fermentation took place in Stainless steel

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

