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Morgenhof Estate Chenin Blanc 2012

A wonderful expression of pear, apricot and citrus fruit flavours that are refreshing and well-integrated with the french oak which ends on a creamy, fruity palate with a lingering crispness.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Morgenhof Wine Estate
winemaker : Andries de Klerk
wine of origin : Simonsberg-Stellenbosch
analysis : **alc :** 13.55 % vol **rs :** 3.10 g/l **pH :** 3.45 **ta :** 4.60 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

2013 Veritas Wine Awards - Bronze
2013 Michelangelo International Wine Awards - Silver

in the vineyard : Appelation: Simonsberg-Stellenbosch

Service area: Chenin Blanc 9.85 hectares

Terroir: The Chenin Blanc vineyard is planted on W-NW facing slopes at 280-300m and N.NW slope at 180 – 205m above sea level. The soil varies from medium to heavy textured, with a moderate stucture and shale mother material. The clay content varies from 10 - 15%.

Vineyard Age: Chenin Blanc 44 years

Density / Block: 3 127 vines per hectare

Rootstock:Chenin Blanc : Jacquez and 101.14

Soil-Preparation: Mechanical preparation & adjusting of 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 halve of the juice was racked to oak barrels and the other halve to stainless steel where fermentation commence. During the period of ripening we harvested the Chenin Blanc block 5 times. The juice that gets racked to the barrel will be allowed to ferment spontaneously.

Press: Bucher Pneumatic press.

Maturation: 9 Months in French oak barrels