

Morgenhof Estate Brut Reserve 2008/9

This MCC has a biscuity nose with peach and grapefruit flavours. The palate is elegantly fresh with hints of passion fruit, ending in a creamy mouth-feel with long rich finish.

variety : Chardonnay | 60% Chardonnay, 40% Pinot Noir
winery : Morgenhof Wine Estate
winemaker : Andries de Klerk
wine of origin : Simonsberg-Stellenbosch
analysis : alc : 12.0 % vol rs : 6.9 g/l pH : 3.21 ta : 5.7 g/l
type : Sparkling **style** : Dry **body** : Medium **taste** : Fruity
pack : Bottle **size** : 0 **closure** : Cork

Veritas Wine Awards 2013 - Bronze

in the vineyard : Appellation: Simonsberg - Stellenbosch

Service Area: Chardonnay 5 ha Pinot Noir 1.55 ha

Terroir: The Chardonnay vineyard is planted on S-SW facing slopes on a Swartland/Tukulu soil type at about 250 - 300 meters above sea level. Pinot Noir is planted on a W facing slope on a Glenrosa soil type 340m above sea level. The soil on these blocks varies from medium to heavy textured. The clay content varies from 15 - 20%.

Blend: Chardonnay60%Pinot Noir40%

Density/Block: 3000 - 3400 vines per hectare

Rootstock: Chardonnay: Richter 99 | Pinot Noir: Richter 110

about the harvest: By hand in picking small 18 kg baskets which get tipped directly into the press.

in the cellar : Basic Cellar Procedure: Received grapes during the morning. Grapes were harvested at 18° - 19.5° B. Whole bunch pressing flowed after which the second pressing (Cuveé) was kept aside from the first (heads) and last (Taille). The juice was then pumped into a settling tank and left overnight. The clean juice was racked of the lees and inoculated with yeast.

Fermentation: 50% of the fermentation took place in Stainless Steel tanks and the rest of the fermentation was completed in Burgundian French oak barrels.

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

Malolactic: 50% Malolactic fermentation done in French oak barrels.

Disgorge: Wine was kept on lees in bottle for 4 years before it was disgorged.

