

## Morgenhof Estate Sauvignon Blanc 2013/14

This wine shows lovely flavours of asparagus and gooseberries which follows through onto a full palate, with a crisp fruitiness and a pleasing, lingering aftertaste.

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

**winery :** Morgenhof Wine Estate

**winemaker :** Andries de Klerk

**wine of origin :** Simonsberg-Stellenbosch

**analysis :** alc : 13.5 % vol rs : 1.23 g/l pH : 3.46 ta : 5.89 g/l

**type :** White **style :** Dry **body :** Medium **taste :** Fruity

**pack :** 0 **size :** 0 **closure :** 0

**in the vineyard :** 29 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 10 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 of vineyard 7-30 years. 3000 vines per hectare. Rootstock 110; 101-14.

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

**in the cellar :** 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.

