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Morgenhof Estate Chenin Blanc 2013

A wonderful expression of refreshing pear, apricot and citrus flavours, well-integrated with french oak. The wine finishes with a lingering sensation of dried fruit and soothing creaminess.

Porcini Mushroom Risotto, Chilled Cucumber and Garlic, Fresh Seafood including crab, prawns, oysters, scallops, Salt & Pepper Squid, Sushi, Mild cheesesand white-rinded cheeses like Brie.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Morgenhof Wine Estate
winemaker : Andries de Klerk
wine of origin : Simonsberg-Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 3.2 g/l **pH :** 3.45 **ta :** 5.3 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : 5 Years

in the vineyard :
The Chenin Blanc vineyard is planted on W-NW facing slopes at 280-300m and N.NW at 180- 205m above sea level. The soil varies from medium to heavy textured, with a moderate structure and shale mother material.

Vineyard Age: 44-46 Years

about the harvest: Grapes are harvested by hand in picking baskets.

in the cellar :
Crushing and de-stemming takes place after which the mash goes to the separation tank and the juice is cooled immediately to 12ºC, transferred into settling tanks, where it settled for 48 hours. The juice was then racked to stainless steel tanks, inoculated with cultured yeast. With the onset of fermentation it was transferred to barrel, where it completes
fermentation between 14-21 days. The wine spends 9 months in 225 litre French Oak barrels.

Each block is harvested at least three time at different levels of ripeness, and each picking is divided into four batches inoculated with different yeast strains, all to achieve different
characters which, when blended together, attain maximum omplexity to the wine.