

Morgenhof Estate Sauvignon Blanc 2001

SOLD OUT

The wine has a pale yellow colour with a greenish tint. The nose is flinty, dusty and strawy with a touch of green peppers. The palate is crisp, dry with flavours of green figs, flint, fresh cut grass ending in gooseberries. The wines are very well-balanced with a good acidity. The wine will only start to get to its full potential by September 2001. This wine should be enjoyed with light meat salads, creamy soups, grilled chicken dishes, asparagus, fish in any form and pre-dinner drink.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Morgenhof Wine Estate

winemaker : Rianie Strydom

wine of origin : Coastal

analysis : alc : 13.48 % vol rs : 2.9 g/l pH : 3.13 ta : 6.7 g/l

pack : Bottle

Veritas 2001 - Bronze

Wine Enthusiast Magazine (April 2002) - 85 points

ageing : This wine should reach its best potential from September 2001 onwards. Due to the fresh acidity and loads of fruit, this wine could easily mature until 2004.

in the vineyard : The wine is produced from a selection of the various Sauvignon Blanc blocks. Some of the Sauvignon Blanc blocks are 22 years old and planted on a slight North North-West slope at an altitude of 180-160 m. The younger blocks are 7 years old and planted on terraced South South-Western slopes 180-240 m above sea-level.

about the harvest: All the vineyards are hand-harvested.

