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Morgenhof Estate Chardonnay 1999

The wine has a pale straw yellow colour. On the nose you will find a combination of apricot, lime and pineapple flavours. The palate is crisp with a combination of apricot and grapefruit flavours in good balance with the nutty butterscotch wood flavours. This is a full-bodied wine with a long fruity aftertaste, best enjoyed with food. This wine should be enjoyed with rich chicken dishes, calamari (spicy or fried), fried fish, cray-fish dishes or on the coals, fillet and creamy soups.

variety : Chardonnay | Chardonnay
winery : Morgenhof Wine Estate
winemaker : Rianie Strydom
wine of origin : Coastal
analysis : **alc :** 14.14 % vol **rs :** 3.1 g/l **pH :** 3.26 **ta :** 6.9 g/l
pack : Bottle

ageing : This wine should be drunk by 2004.

in the vineyard : This wine is made from two blocks of vineyard. Both these blocks are planted at about 200-300 m above sea-level. All the grapes are hand-harvested. The vineyards are South to South-West facing.

in the cellar : This wine has been in 30% first barrels with the balance made up from the second and third fill barrels for 9 months. The wine spent all this time on the fermentation leese with batonage every week for the first six months.