

## 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 lees with batonage every week for the first six months.