

Morgenhof Estate Sauvignon Blanc 2001

This wine has a vibrant greenish colour. The nose shows lots of up-front fruit flavour, fresh cut grass and guavas. The palate is smooth round with a slight touch of crispness. The Sauvignon Blanc flavour will become more dominant on this wine as the wine bottle matures. This wine had no wood-maturation. Food Suggestions: It should be enjoyed with light meat salads, green salads, grilled fish dishes, light soups and as a pre-dinner drink.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Morgenhof Wine Estate

winemaker : Rianie Strydom

wine of origin : Coastal

analysis : alc : 13.65 % vol rs : 2.7 g/l pH : 3.28 ta : 6.3 g/l

pack : Bottle



ageing : This wine should be drunk within the next two years.

in the vineyard : This wine is made from a selection of various Sauvignon Blanc and Chenin Blanc vineyards. The Chenin Blanc is 33 years old and planted on West facing slopes at an altitude of 300-330m above sea-level. The Sauvignon Blanc is 22 years old and planted on a slight North North-West slope at an altitude of 180-160m.

about the harvest: The grapes were harvested by hand.

in the cellar : This wine is a blend of 80% Sauvignon Blanc and 20% Chenin Blanc.