

Morgenhof Estate Chenin Blanc 2001

The International Wine & Spirit Competition 2002 - Silver

The South African Trophy Wine Show 2002 - Silver

The wine has a lovely vibrant yellow colour. On the nose the flavours are a combination of orange blossoms, peach, citrus, a bit of honey and slight touch of wood. The palate is full-bodied and complex with a good balance of acidity and sweetness. The flavours on the nose follows through very well on the palate. This wine goes well with curries, salads, fish dishes or any form of fish, poultry and red meat.

variety : Chenin Blanc | Chenin Blanc

winery : Morgenhof Wine Estate

winemaker : Rianie Strydom

wine of origin : Coastal

analysis : alc : 13.92 % vol rs : 5.0 g/l pH : 3.15 ta : 6.2 g/l va : 0.49 g/l

pack : Bottle

Veritas 2002 - Bronze

The International Wine & Spirit Competition 2002 - Silver

The South African Trophy Wine Show 2002 - Silver

ageing : This wine will benefit by further aging for up to 5 years and should be drunk by 2006. This wine is also ready to drink now.

in the vineyard : This vineyard is 33 years old planted on West facing slopes at an altitude of 300-330 m above sea-level. This vineyards produces about 6-7 T/Ha of grapes.

in the cellar : The wine was in barrels for 7 months and has partly undergone malolactic fermentation.

