

Morgenhof Estate Brut Reserve 1998

The nose is biscuity with fresh apple and citrus flavours. The palate is crisp and yeasty, with a slight sweetness to balance. Sparkling wine is a wine for all occasions and can be enjoyed as you please.

variety : Chardonnay | 64% Chardonnay, 36% Pinot Noir

winery : Morgenhof Wine Estate

winemaker : Rianie Strydom

wine of origin : Coastal

analysis : **alc** : 12.3 % vol **rs** : 8.0 g/l **pH** : 2.92 **ta** : 7.2 g/l

type : Sparkling **style** : Semi Sweet **body** : Medium **taste** : Fruity

pack : Bottle

Veritas 2002 - Silver



ageing : Although sparkling wine should not be aged, this wine will not disappoint after two to three years in the bottle.

in the vineyard : The grapes for this wine were harvested from a block of Chardonnay at 330 m above sea-level and Pinot Noir at approximately 280 m. The vineyards age are 12 and 7 years respectively. All the grapes were hand-harvested in small picking-baskets which can hold 16 kg of grapes.

about the harvest: The grapes are picked at 18-19° Balling, thus the natural crisp acidity in a sparkling wine. This has to be done because the wine has to go through a secondary fermentation in the bottle.

in the cellar : The wine is a blend between 64% Chardonnay and 36% Pinot Noir. All the grapes were whole bunch pressed and fermentation were in third to fifth fill French oak barrels. The wine did go through malo-lactic fermentation. Total time spent in the barrel were approximately one year. The wine was de-gorged November 2001.