

## Morgenhof Estate Sauvignon Blanc 2002

The wine has a vibrant yellow colour with a greenish tint. The nose shows dominant tropical fruit flavour, i.e. kiwi fruit, gooseberries and a touch of lime. The palate is crisp, fruity with flavours of green figs, flint and fresh cut grass ending in gooseberries. The wine is very well-balanced with a good acidity.

This wine should be enjoyed with light meat salads, creamy soups, grilled Chicken dishes, asparagus, fish in any form or as a pre-dinner drink.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Morgenhof Wine Estate

**winemaker** : Rianie Strydom

**wine of origin** : Coastal

**analysis** : **alc** : 13.44 % vol **rs** : 2.3 g/l **pH** : 3.25 **ta** : 6.6 g/l

**type** : White **style** : Dry **body** : Light **taste** : Fruity

**pack** : Bottle



**ageing** : The wine will only start to get to its full potential by September 2002.

**in the vineyard** : Produced, made and bottled on Morgenhof Wine Estate. This farm is 4 km from Stellenbosch and 25 km from Paarl on the R44 road.

The wine is produced from a selection of the various Sauvignon Blanc blocks. Some of the Sauvignon Blanc blocks are 23 years old and planted on a slight North-West slope at an altitude of 180-160 m. The younger blocks are 8 years old and planted on terraced South-Western slopes 180-240 m above sea-level.

**about the harvest**: All the vineyards are hand-harvested.