

## Morgenhof Estate Chenin Blanc 2002

The wine has a lovely vibrant yellow colour. On the nose the flavours are a combination of tropical fruit, orange blossoms, apricots, citrus, a bit of honey and a 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. This wine can also be enjoyed as an appetif.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Morgenhof Wine Estate

**winemaker :** Rianie Strydom

**wine of origin :** Coastal

**analysis :** alc : 13.72 % vol   rs : 4.1 g/l   pH : 3.29   ta : 6.1 g/l   va : 0.53 g/l

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

**pack :** Bottle

Fairbairn Capital Trophy Wine Show 2003 - Bronze

**ageing :** This wine will benefit by further ageing for up to 5 years and should be drunk by 2007. This wine is also ready to drink now.

**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.

This vineyard is 34 years old planted on West facing slopes at an altitude of 300 - 330m above sea-level. This vineyard usually produces about 6-7T/Ha of grapes, but in 2002 the yields were only 3-4T/Ha.

**in the cellar :** The wine was in barrels for 9 months and has partly undergone malo-lactic fermentation.

