

## Morgenhof Estate Sauvignon Blanc 2003

The wine has a vibrant green colour. The first impression on the nose is flinty and cut grass. These flavours follow through on the palate where they are shared with flavour of gooseberries, figs and asparagus. The palate is full-bodied with a crisp natural 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 : 13.48 % vol   rs : 2.9 g/l   pH : 3.13   ta : 6.7 g/l   va : 21.9 g/l

**type** : White   **style** : Dry   **body** : Full   **taste** : Fruity   **wooded**

**pack** : Bottle



**ageing** : This wine should reach its best potential from September 2003 onwards. Due to the fresh acidity and loads of fruit, this wine could easily mature until 2005.

**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 24 years old and planted on a slight North-West slope at an altitude of 180-160 m. The younger blocks are 9 years old and planted on terraced South-Western slopes 180-240 m above sea-level.

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