

Morgenhof Estate Sauvignon Blanc/Chenin Blanc 2003

This wine has a vibrant greenish colour. The nose shows lots of up-front fruit flavour, fresh cut grass and guavas. The palate is smooth round with a slight touch of crispness. The Sauvignon Blanc flavour will become more dominant on this wine as the wine bottle matures. This wine had no wood-maturation.

It should be enjoyed with light meat salads, green salads, grilled fish dishes, light soups and as a pre-dinner drink.

variety : Sauvignon Blanc | 82% Sauvignon Blanc, 18% Chenin Blanc

winery : Morgenhof Wine Estate

winemaker : Rianie Strydom

wine of origin : Coastal

analysis : **alc** : 12.97 % vol **rs** : 2.5 g/l **pH** : 3.29 **ta** : 6.7 g/l

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

pack : Bottle

ageing : This wine should be drunk within the next two years.

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

This wine is made from a selection of various Sauvignon Blanc and Chenin Blanc vineyards. The Chenin Blanc is 33 years old and planted on West facing slopes at an altitude of 300-330m above sea-level. The Sauvignon Blanc is 22 years old and planted on a slight North North-West slope at an altitude of 180-160m.

about the harvest: These vineyards are hand-harvested.

