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Morgenhof Estate Chenin Blanc 2003



The wine has a lovely greenish-yellow colour. On the nose the flavours are a combination of dried apricots, peaches, and lime with a good deal of caramel, wood integration. The palate is full-bodied and complex with a good balance of acidity and sweetness. The flavours on the nose follow very well through on the palate.

This wine goes well with curries, salads, fish dishes or any form of fish, poultry and red meat. You can also enjoy as a pre-dinner drink.

variety : Chenin Blanc | 100% Chenin Blanc
winery : Morgenhof Wine Estate
winemaker : Rianie Strydom
wine of origin : Coastal
analysis : **alc :** 14.05 % vol **rs :** 3.7 g/l **pH :** 3.17 **ta :** 6.5 g/l **va :** 0.56 g/l
type : White **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle

Swiss International Air Lines Wine Award 2004 - Seal of Approval

ageing : This wine will benefit by further aging for up to 5 years and should be drunk by 2008. This wine is also ready to drink now.

in the vineyard : Production area: Simonsberg-Stellenbosch. Produced made and bottled on Morgenhof wine Estate. This farm is 4 km from Stellenbosch and 25 km from Paarl on the R44

This vineyard is 35 years old planted on West facing slopes at an altitude of 300-330 m above sea-level. This vineyards produces about 6-7 T/Ha of high concentrated fruit grapes.

in the cellar : The barrel-fermented part of the wine was in barrels for 9 months and has partly undergone malo-lactic fermentation. The balance, which is approximately 20% of the blend, was fermented in stainless steel tanks on staves. The whole blend was made up in November 2003.