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Morgenhof Estate Chardonnay 2003



This is lighter more fruit driven style of Chardonnay. The colour is yellow gold with a green edge. The nose is dominantly limy, peach and floral blossom flavours with a slight presence of wood. The palate is fresh, crisp and fruit driven with a waxy mouth feel and soft wood flavour at the end.

This wine should be enjoyed with rich chicken dishes, calamari (spicy or fried), fried fish, cray-fish dishes or on the coals, fillet and creamy soups. This will also be good combination with salads and other lighter meals.

variety : Chardonnay | 100% Chardonnay
winery : Morgenhof Wine Estate
winemaker : Rianie Strydom
wine of origin : Coastal
analysis : **alc :** 13.47 % vol **rs :** 4.5 g/l **pH :** 3.16 **ta :** 6.3 g/l
type : White **style :** Dry **body :** Light **taste :** Fruity **wooded**
pack : Bottle

ageing : This wine should be drunk by 2006.

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 road.

This wine is made from one of the two blocks that we have on the farm. This block is planted at about 200-300 m above sea-level. The vineyard is South-West to West facing.

about the harvest: All the grapes are hand-harvested.

in the cellar : Sixty percent of this wine has fermented in traditional Burgundy barrels and the other 40 % fermented in a stainless steel tank with wood-staves. The barrel-fermented wine has undergone partial MLF. Total time in the and on the wood was approximately 6 months.