

Moreson Blanc de Blancs NV

Colour: Pale, gold in appearance with fine energetic bead.

Aroma: Biscuity with hints of marzipan and yeasty undertones derived from bottle ageing.

Palate: A fine mousse with well-balanced acidity complimented by the biscuit and marzipan aromas.

Aperitif, lighter seafood, white meat and poultry.

variety : Chardonnay | 90% Chardonnay 10% Chenin Blanc

winery : Moreson

winemaker : Clayton Reabow

wine of origin : Coastal

analysis : alc : 12.10 % vol rs : 8.0 g/l pH : 3.57 ta : 6.0 g/l so2 : 26 mg/l fso2 : 16 mg/l

type : Sparkling **style :** Dry **body :** Full **taste :** Fruity

pack : Bottle **closure :** Cork

2008 Swiss International Air Lines Wine Awards - Bronze Award

Veritas 2007 - Bronze

2007 Old Mutual Trophy Wine Show - Bronze Medal (72/100)

2007 Swiss International Air Lines Wine Awards - Bronze Award

Veritas 2004 - Bronze

The Cap Classique Challenge - 4 Stars

Veritas 2005 - Silver

ageing : 4 - 6 years (from Vintage).

in the vineyard : The vineyards are situated on flat ground in the Franschoek Valley. This specific vineyard experiences very warm and windy conditions. These conditions result in quick ripening and intensely flavoured grapes.

about the harvest: Handpicked at 19.5° Balling in the early mornings.

