

## Morgenhof Estate Sauvignon Blanc 2004

### International Wine Challenge 2005 - Bronze

The wine has a vibrant green yellow colour. This is a very distinctive varietal wine with prominent flavour of gooseberries, green peppers, canned peas and flint. The palate is full-bodied and smooth with the mentioned flavours lingering in the aftertaste.

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 : 13.49 % vol rs : 2.9 g/l pH : 3.39 ta : 6.6 g/l

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

**pack :** Bottle

International Wine Challenge 2005 - Bronze

**ageing :** This wine should reach its best potential from September 2004 onwards. Due to the fresh acidity and loads of fruit, this wine could easily mature until 2006.

**in the vineyard :** The wine is produced from a selection of the various Sauvignon Blanc blocks. One of the Sauvignon Blanc blocks are 25 years old and planted on a slight North-West slope at an altitude of 180-160 m. The younger blocks are 10 years old and planted on terraced South-Western slopes 180-240 m above sea-level.

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

