



## MORGENHOF ESTATE CHARDONNAY 2009

### TASTING NOTES

The nose is expressive of lime, kiwi and pineapple fruit flavours. These lovely flavors follow through, creating a crisp palate with subtle wood integration. Creating a rich creamy long finish.

### IN THE VINEYARD

**Service Area** Chardonnay 5 hectares

**Terrior** The Chardonnay vineyard is planted on S-SW facing slopes at about 250-300 meters above sea level. The soil on these blocks varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 15-20%.

**Vineyard Age** Chardonnay 2 blocks - 6 years and 19 years of age

**Density/Block** 3000-3400 vines per hectare

**Rootstock** Chardonnay: Richter 99; Richter 110

**Soil Preparation** Mechanical preparation and adjusting of the pH with lime.

**Date of Ripening** Chardonnay 10/02/2009; 28/02/2009

### TECHNICAL ANALYSIS

Winemaker Jacques Cilliers

Alcohol 13.96 %vol

pH 3.42

RS 2.5 g/l

Total Acid 5.7 g/l

Extract 22.4

Appellation Stellenbosch

### CHARACTERISTICS

Type White

Style Dry

WOODED

### THE HARVEST

By hand in picking baskets which get tipped in bins for transport to the cellar.

### IN THE CELLAR

**Basic cellar procedure** Receiving grapes during the morning. Crushing and destemming; the mash was pumped through a mash cooler chilling the mash to approximately 16° C to settle for 18 hours. Yeast was then added immediately.

**Fermentation** 100% of the fermentation took place in Burgundy French oak barrels.

**Press** Bucher Pneumatic Press. The total press juice went to the fermentation.

**Malolacting** 100% Malolactic fermentation done in French oak barrels.

**Maturation** 8 months in French oak barrels.

**Bottling** 02/12/2008