

# TERRY SEITZ INC.

Importers of fine South African Wines

## MORGENHOF SPARKLING BRUT RESERVE 2005

### ACCOLADES

2008 JOHN PLATTER WINE GUIDE – 4 STAR

### TASTING NOTES

This Methode Cap Classique has a biscuit nose filled with flavors of peaches and apples.

The palate has a good acidity which adds to lots of freshness with excellent mouth feel and a full bodied lingering finish that makes your mouth water.

### IN THE VINEYARD

The Chardonnay vineyard is planted on South-Southwest facing slopes at about 250-300 meters above sea level. Pinot noir is planted on a West-facing slope 340 meters above sea level.

### IN THE CELLAR

Fermentation was done 50% in Stainless steel and 50% in French oak,, stayed on the lees for 3 years. Matured in French oak for 8 months.

### AGING POTENTIAL

Very approachable now but will mature for another 3 to 40 years.

### BLEND INFORMATION

Chardonnay 60% Pinot noir 40%

### FOOD SUGGESTIONS

To be enjoyed at special occasions and perfect as a welcoming drink. Sparkling wines are the perfect pairing with almost all types of foods and occasions!



## TECHNICAL ANALYSIS

Winemaker	<a href="#">Jacques Cilliers</a>
Alcohol	12.53 %vol
pH	3.09
RS	4.4 g/l
Total Acid	7.2 g/l
Extract	25.5
Appellation	Coastal