

MORGENHOF ESTATE BRUT RESERVE 2006

<u>APPELLATION</u>	Simonsberg-Stellenbosch		
<u>SERVICE AREA</u>	Chardonnay	5 ha	
	Pinot Noir	1.55 ha	
<u>TERROIR</u>	The Chardonnay vineyard is planted on S-SW facing slopes on a Swartland/Tukulu soil type at about 250-300 metres above sea level. Pinot Noir is planted on a W facing slope on a Glenrosa soil type 340m above sea level. The soil on these blocks varies from medium to heavy textured. The clay content varies from 15-20%.		
<u>BLEND</u>	Chardonnay	60%	
	Pinot Noir	40%	
<u>VINEYARD AGE</u>	Chardonnay	17 years of age	
	Pinot Noir	16 years of age	
<u>DENSITY / BLOCK</u>	3000-3400 vines per hectare		
<u>ROOTSTOCK</u>	Chardonnay: Richter 99 Pinot Noir :Richter 110		
<u>SOIL-PREPARATION</u>	Mechanical preparation and adjusting of the pH with lime.		
<u>HARVESTING</u>	By hand in picking small 18 kg baskets which get tipped directly into the press.		
<u>DATE OF PICKING</u>	Pinot Noir	25/01/2006	
	Chardonnay	30/01/2006	
<u>BASIC CELLAR PROCEDURE</u>	Received grapes during the morning. Grapes were harvested at 18 – 19.5°B. Whole bunch pressing flowed after which the second pressing (Cuvee) was kept aside from the first (heads) and last (Taille). The juice was then pumped into a settling tank and left overnight. The clean juice was raked of the lees and inoculated with yeast.		
<u>FERMENTATION</u>	50% of the fermentation took place in Stainless Steel tanks and the rest of the fermentation was completed in Burgundian French oak barrels.		
<u>PRESS</u>	Bucher Pneumatic Press. The total press juice went to the fermentation.		
<u>MALO-LACTIC</u>	50% Malo-lactic fermentation done in French oak barrels.		
<u>MATURATION</u>	unlike the 2005 we did not age the base wine in oak barrels.		
<u>BOTTLING</u>	On the 24th of April 2008 the wine was inoculated with yeast and bottled.		
<u>Disgorge:</u>	Wine was kept on lees in bottle for 2 years before it was disgorge.		
<u>TOTAL PRODUCTION</u>	20000 * 750ml		
<u>ANALYSIS</u>	Alc:	12.19 vol%	R.S.: 7.3 g/l
	T.A.:	6.6 g/l	pH: 3.07g/l
	Extract:	26.8 g/l	
<u>TASTING NOTES:</u>	This Method Cap Classic has a biscuity nose with flavours of green apples. The palate is elegantly fresh with hints of peaches and Passion fruit ending in a full lingering aftertaste		

