

# TERRY SEITZ INC.

Importers of fine South African Wines



## MORGENHOF SAUVIGNON BLANC 2009

### TASTING NOTES

On the nose one finds predominantly flavors of asparagus, green pepper and gooseberry. These flavours follow through onto a full palate with a clean mineral crispness that lingers delicately on the aftertaste. 100% Sauvignon Blanc

### IN THE VINEYARD

**Service area** 6.43 hectares

**Terrior:** 27 year old vineyard planted on N-NW slope at 160-180m above sea-level on shallow medium textured (10-15%), moderately structured (50-90% gravel) soil with a shale parent material.

The 8 year old blocks are planted on terraced S-SW slopes 180-240 m on medium textured, neocutanic soil with hydromorphic material of mixed origin (10-15% clay, fine coarse sand with 20-50% gravel).

**Total age** 6-28 years

**Density/Block** 3000 vines per hectare

**Rootstock** Richter 110 ; 101-14

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

### Date of ripening

Block 23 29/01/2009 • Block M8 &M9 03/02/2009

Block 11B 05/02/2009 • Block 21 09/02/2009

Block 19B 09/02/2009 • Block 12 09/02/2009

### TECHNICAL ANALYSIS

Winemaker Jacques Cilliers

Alcohol 13.74 %vol

pH 3.35

RS 3.5 q/l

Total Acid 6.1 q/l

Extract 21.3

Appellation Stellenbosch

### THE HARVEST

Harvesting by hand in picking baskets which get tipped in bins for transportation to the cellar.

### IN THE CELLAR

Receiving of grapes in the early morning while it is still cool. In the cellar de-stalking with a crusher and the pulp allowed for 6-12 hours skin-contact prior to pressing to help with flavor extraction from the skins and after pressing with the settling. Juice left over one or two days for settling. Clear juice used for premiere fermentation and the filtered lees are kept to the side and ferments on its own. Half of the Sauvignon Blanc juice are fermented with wild (natural) yeasts where the other half is fermented with commercial yeast stains.

**Press** Bucher Pneumatic press

**Tanks** 100% Stainless Steel with cooling jackets to control fermentation temperature at 14° -16° C

**Malolactic:** No malolactic fermentation

**Oak:** No oak was used during the making of this wine

**Bottling:** September 2009