

TERRY SEITZ INC.

Importers of Fine South African Wines

Morgenhof Estate Chardonnay 2011



Tasting Notes

The nose has flavors of pear, passion fruit and pineapple. These tropical flavors follow through onto a creamy palate with subtle wood integration and a smooth long finish.

Blend Information

100% Chardonnay

In The Vineyard

Service Area: Chardonnay 5 hectares

Terroir: The Chardonnay vineyard is planted on S-SW facing slopes at about 250m - 300m 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.

About The Harvest

Harvesting: By hand in picking baskets that get tipped in bins for transport to the cellar.

Basic cellar procedure: Receiving grapes during the morning. Crushing and de-stemming; 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

Malolactic Fermentation: 100% Malolactic fermentation done in French oak barrels.

Maturation: 10 months in French oak barrels.

Technical Analysis

Main Varietal: Chardonnay

Alcohol: 13.50 % Vol.

Appellation: Stellenbosch

RS: 3.6 g/l

Total Acid: 5.4 g/l

Extract: 23.8

pH 3.57