

# TERRY SEITZ INC.

Importers of Fine South African Wines

## Morgenhof Estate Sauvignon Blanc 2011



### Tasting Notes

Lovely flavors of sweet melon and baked apple follow through onto a full palate with a tropical fruitiness that lingers delicately on aftertaste.

### Blend Information

100% Sauvignon Blanc

### In The Vineyard

**Service area** 6.43 hectares

**Terroir:** 28 year old vineyard planted on N-NW slope at 160m - 180m above sea-level on shallow medium textured (10% - 15%), moderately structured (50% - 90% gravel) soil with a shale parent material. The 9 year old blocks are planted on terraced S-SW slopes 180m - 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** 7-30 years

**Density/Block** 3000 vines per hectare

**Rootstock** Richter 110; 101-14

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

### About The Harvest

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

### In The Cellar

**Basic Cellar Procedure:** Receiving of grapes in the early morning while it is still cool. In the cellar destalking 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 it own. Halve of the Sauvignon Blanc juice are fermented with wild (natural) yeasts where the other halve 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 Fermentation:** No malo-lactic fermentation done.

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

**Bottling Date:** This wine was bottled in January 2011.

### Technical Analysis

**Main Varietal:** Sauvignon Blanc

**Alcohol:** 14.02%

**pH:** 3.41

**RS:** 6.50 g/l

**Total Acid:** 6.6 g/l

**Extract:** 24.2 g/l

**Appellation:** Simonsberg-Stellenbosch