

# MÔRESON

## Môreson - Chenin Blanc - (2010 Vintage)

### Tasting Notes

**Colour:** Cold gold.

**Aroma:** Pear drops, white peach and apple with an underlying chalkiness typical to Franschhoek.

**Palate:** A fresh and zesty palate with lasting lime and quince flavours.

### Climate

**Climate:** Mediterranean

**Rainfall:** ± 800mm per annum.

The vineyards (from which we harvest our Chenin Blanc) are situated on level ground in Franschhoek. The Chenin Blanc vines are bush vines – their grapes hang close to the soil and therefore ripen faster which results in a more intense flavour.

### Soil

The soil is sandy and white in colour. It shows average water retention, allowing for moderate vine stress during the dry years. Soil moisture is carefully monitored, through use of a neuron meter, and it is supplemented (by drip irrigation) when required.

**Analysis: Alc:** 13.0% . **TA:** 6.1g/L . **RS:** 2.4 g/L . **pH:** 3.49

### Vinification/Maturing

*The goal with the Môreson Chenin Blanc is to produce a wine that is fruit forward and zesty. To achieve this the Môreson Chenin Blanc undergoes no maturation.*

The Chenin Blanc – from various vineyard blocks - is fermented separately in stainless steel tanks (with a selected yeast strain) at a constant temperature. This fermentation process can last up to two weeks.

Following fermentation a portion of the Chenin Blanc *settles* and spends a month on the yeast lees. The remaining Chenin Blanc is racked off its yeast lees (directly after fermentation) and its sulphur levels are adjusted.