

# MÔRESON

## Môreson – Gala Méthode Cap Classique Gala - (NV)

### Tasting Notes

**Colour:** Cold Gold.

**Aroma:** Floral notes with yeasty undertones derived from bottle ageing.

**Palate:** A balanced fruit-forward palate with good structured acidity.

### Climate

**Climate:** Mediterranean

**Rainfall:** 800ml per annum.

The vineyards are situated on a Southern Slope in the Franschoek Valley. This specific vineyard experiences cool conditions; resulting in slow ripening and better phenolic ripeness.

### Soil

The soil is sandy and white colour. It shows average water retention and the vines experience minimum stress throughout the year. The soil is carefully monitored, through use of a neuron meter, and it is supplemented (by drip irrigation) only when necessary.

**Analysis:** *Alc:* 12.5% . *TA:* 5.5g/L . *RS:* 4.8g/L . *pH:* 3.39

### Vinification/Maturing

The grapes - Pinotage and Chenin Blanc are harvested and treated separately. Both the Pinotage and the Chenin Blanc are whole-bunched pressed. The Pinotage is treated, at the press, with a fining agent to remove any colour that is extracted. The Pinotage and Chenin Blanc are settled separately and fermented separately (with a selected yeast strain) at a constant cool temperature. Primary fermentation can take up to three weeks.

The wines are kept on the yeast lees (for a short period of time) after fermentation. Maturation takes place in the bottle for a minimum of 12 months. The current Gala Méthode Cap Classique has matured for 24 months.