



# MÔRESON

## Môreson - Premium Chardonnay - (2010 Vintage)

### Tasting Notes

**Colour:** pale gold, straw.

**Aroma:** dried apricot crème brûlée, with focused caramel undertones derived from oak maturation. There is an element of hazelnuts.

**Palate:** A fresh and vibrant Chardonnay that has an abundance of natural inherent citrus characters, as well as enough lime fruit that creates natural acidity within the well-balanced palette. The 2010 vintage is a great expression of the Franschoek terroir and its ability to ripen and produce stunning Chardonnay. The palette is full, enhanced by its 50 % new oak contribution in French Allier and Never toasted oak.

### Climate

**Climate:** Mediterranean

**Rainfall:** ± 700mm per annum.

The vineyards (from which we harvest our Chardonnay) are situated on level ground on Môreson Farm (in Franschoek, South Africa). This specific vineyard experiences warm and windy conditions. These conditions result in quick ripening and intensely flavoured grapes.

### Soil

The soil is sandy and pale camel in colour. The soil shows good 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:** 14.0% . **TA:** 6.2g/L . **RS:** 1.4g/L . **pH:** 3.50

### Vinification/Maturing

We rely on minimalistic winemaking techniques. The Chardonnay grapes are whole-bunch pressed; only extracting 550 liters per ton of grapes, after which the juice is transferred to the tanks for settling. The juice is partially settled for 24 hours. It is during these crucial 24 hours that natural Malolactic fermentation is permitted to take place. The juice is then transferred to 300 liter French oak barrels for fermentation.

Here the juice undergoes wild fermentation, which in 2010 only lasted seven days.

The Premium Chardonnay is never racked and it is kept on its lees for the duration of its maturation. Batonnage takes places once a week for six months.

The wine is matured in a combination of 50 % new French oak, and 50 % second and third fill barrels for 12 months.

No Sulphur is added at any time during our process.