

# MORESON

## Môreson - Sauvignon Blanc - (2011 Vintage)

### Tasting Notes

**Colour:** Pale buttercup.

**Aroma:** Exuberant tropical fruit.

**Palate:** The tropical fruit aromas combine with rich, tropical fruit flavors, zesty green pepper and hints of freshly picked garden herbs to form a crisp, mouth-watering unison.

### Climate

**Climate:** Mediterranean

**Rainfall:** ± 800mm per annum.

The vineyards (from which we harvest our Sauvignon Blanc) are situated on level ground in Franschoek. These vines experience very warm conditions resulting in early budding and ripening.

### 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.

### Vinification/Maturing

Fermentation takes place in stainless steel tanks (with selected yeast strains) at a constant temperature. Primary fermentation usually takes two weeks.

The Sauvignon Blanc undergoes an extended lees contact time (which can last up to five months) following fermentation. During this time the Sauvignon Blanc is stirred once a week to promote autolysis.

Maturation, of the Sauvignon Blanc, takes place in stainless steel tanks.