

MÔRESON

Môreson – Solitaire Méthode Cap Classique - (NV)

Tasting Notes

Colour: Pale gold in appearance with fine energetic bead.

Aroma: Biscuity with hints of marzipan and yeasty undertones derived from bottle ageing.

Palate: A fine mousse with well-balanced acidity complimented by the biscuit and marzipan aromas.

Climate

Climate: Mediterranean

Rainfall: 800ml per annum.

The vineyards are situated on flat ground in the Franschoek Valley. This specific vineyard experiences very warm and windy conditions. These conditions result in quick ripening and intensely flavoured grapes.

Soil

The soil is sandy and white in 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: 12.0% . **TA:** 6.8 g/L . **RS:** 4.0 g/L . **pH:** 3.42

Vilification/Maturing

The grapes are harvested at a sugar level of between 18 - 19oB. This ensures that they have low potential alcohol and high natural acidity. The Chardonnay grapes are fermented (in stainless steel tanks) at a constant temperature. This fermentation can take up to three weeks.

Following fermentation the wines are allowed to settle. They are then blended together and transferred to a larger tank where they spend their time on the yeast lees. Here they mature and they also acquire the beginning of their classic biscuit Solitaire nose.

Maturation, of Solitaire, takes place in the bottle for 24 months.