



# MORESON

## CHARDONNAY

2004

### WINERY

Situated in the Franschhoek valley, our vineyards are among the first recipients of the morning rays, hence 'Môreson' which in Afrikaans means 'morning sun'. The farm nestles beneath the dramatic Franschhoek mountains, which are snow-capped in winter.

On one side of the farm the Franschhoek River meanders through the fertile soil carrying the centuries old secret of good winemaking. Bordering the other side is a natural forest, its deep greens complementing the clear blue of the sky, the mysterious purple of the mountains, the light greens or rusty browns of the vineyards and the bright yellow of the lemon groves.

The farm is about 5km from the picturesque Franschhoek, a quaint little town, French in character, with a fascinating history, breathtaking scenery and the culinary capital of South Africa.

Scientific vineyard location and meticulous winemaking is our philosophy at Môreson. We focus on producing the best grapes in our Franschhoek vineyards, carefully sourcing the highest quality grapes from Paarl and Stellenbosch and excellence in the cellar.

The diversity of the Franschhoek, Paarl and Stellenbosch regions can be traced to the influence of the oceans, mountains and soils and we allow each vineyard to express its intrinsic character in the special wines we craft.

In our Franschhoek vineyards the soils are light and ideal for early ripening varieties like Chardonnay and Chenin Blanc. With the mountains shading the vineyards from the early morning and late afternoon sun and an almost continuous southeaster from Walker Bay, the ripening grapes are kept cool during the long, warm summer.

In our Paarl vineyards the soil has a higher clay component which helps with moisture retention and a layer of small stones which keeps the soil cool. With the cool Atlantic afternoon breezes these vineyards are ideal for the long ripening period of the Cabernet Sauvignon.

The soils in our Stellenbosch vineyards comprise decomposed sandstone. These western slope vineyards are higher and cooler than the surrounding vineyards, making them ideal for dry land Pinotage and contributing to the intense fruit in our Merlot and Cabernet Sauvignon.

Rigorous row by row selection and bunch sorting, followed by stringent tank and barrel selection in our modern, high-tech cellar, ensures that only the grapes and wine characterising the Môreson range are selected. Gentle handling of the grapes, careful use of barrel and stainless steel fermentation and proper oak ageing are guided by our winemaker to ensure that the natural characteristics of the fruit are enhanced.

### TASTING NOTES

This Premium Chardonnay opens with an expansive citrus and leesy mouthful, butterscotch in the middle and a toasty oak aftertaste. Rich seafoods, smoked salmon and poultry are recommended. This wine will age for 5 years.

### IN THE VINEYARD

Wine of Origin Franschhoek, South Africa  
The chardonnay is a CY277 clone, grown in alluvial soils at 700 feet. The 15 year old vines are trellised using the Extended Perold system and two spur pruning methods.

### IN THE CELLAR

The grapes are whole bunch pressed with the juice allowed to settle for 48 hours before fermentation. The wine is 100% barrel fermented in new French oak for 13 months on its lees. Secondary fermentation is prevented in order to retain the fruit and traditional characteristics of this noble variety.

### TECHNICAL ANALYSIS

Winemaker	Anton Beukes
Varietal	100% chardonnay
Alcohol	14%
pH	3.2
Total acidity	6.6 g/l
Resid sugar	5.5 g/l
Total cases	400 from 12 barrels

### REVIEWS

**Gold medal, Chardonnay du Monde, France**

**88 points** - Steve Tanzer  
Michaelangelo International -  
Silver medal  
Fairbairn Trophy - Silver  
4-star -Decanter  
4 star, John Platter

