



# MORESON

## SAUVIGNON BLANC

2005

### 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

Bursting with lemon and gooseberry vitality. Letting the wine rest in the glass for a while, the aromas develop into fresh, tropical fruit and asparagus with hints of passion fruit. Good balance between fruit and acid for pleasant early drinking. Racy. Outstanding with oysters.

### IN THE VINEYARD

Wine of Origin Franschhoek, South Africa  
The 15 rows of magic lemon vines. Planted next to the farm's lemon grove, years of passion led the winemaker to these special rows - now reserved for his favorite sauvignon blanc. Trellised but not irrigated, the dense leaf canopy ensures optimal development in the valley. The grapes are harvested at night.

### IN THE CELLAR

Made in a reductive method, the juice has 20 hours of skin contact at 9°C and then cold ferments at 12°C. It spends three months in stainless steel tanks before bottling. Fined with bentonite, racked, cold stabilised and filtered.

### TECHNICAL ANALYSIS

Winemaker	Anton Beukes
Varietal	100% sauvignon blanc
Alcohol	13.1%
pH	3.26
Total acidity	1.4 g/l
Total cases	600

### REVIEWS

**88 points**  
Steve Tanzer  
**Silver** -  
Michelangelo  
4 Star -  
John Platter

