



MÔRESON DR. REASON WHY (UNWOODED CHARDONNAY)

To retain the authenticity of the fruit, “sans barrique” we have explored non – traditional fermentation and maturation vessels to produce this wine. The grapes are whole bunch pressed and allowed to settle overnight. The juice is transferred to a combination of Nomblot concrete eggs, clay Amphorae and stainless tanks for fermentation. In each vessel, the temperature is controlled at 15°C throughout ferment. At the completion of fermentation, the wine lies on its yeast lees for a further 8 months maturation (no sulfur) before being blended and bottled. The components were racked from the gross lees in September. After blending, the wine was allowed to settle naturally with bottling only taking place in January. The Dr Reason Why is a unique expression of Moreson being the only unwooded wine on our portfolio that manages to capture the purity of Chardonnay fruit. Bottled under screwcap, the wine appears very shy in the first few months after which it reveals a plethora of lemon and lime pithiness together with elderberry flowers.

Chardonnay | 750ml

Single Vineyard – Môreson Estate

W.O. Franschhoek

Western Cape • South Africa

10% Fermented in Stainless Steel. 30% Fermented in Terra Pots. 60% Fermented in Cement Eggs. 6 Months on the Lees. No Malolactic Fermentation. 3 Months Bottle Maturation.

± 3600 bottles per vintage

Vintage

2018

Alcohol

13.59

Total acidity

3.3g/L

Residual Sugar

6.7g/L