

Morgenhof Estate Premiere Selection 2001

This is a complex full-bodied wine with an intense dark ruby red colour. The nose is a combination of prune, black cherries, cigarbox and dark chocolate flavours with quite a strong smell of meatiness. These flavours are all present on the palate which is robust yet smooth with juicy fruit tannins.

This is a full-bodied but elegant wine and should be drunk with food. Suggestions are meat casseroles, baby beef, lamb, ostrich & venison.

variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 25% Merlot, 9% Cabernet Franc, 6% Malbec

winery : Morgenhof Wine Estate

winemaker : Jacques Cilliers

wine of origin : Coastal

analysis : alc : 14.16 % vol rs : 2.0 g/l pH : 3.44 ta : 6.3 g/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle **closure** : Cork

Veritas 2006 - Silver

International Wine & Spirit Competition 2006 - Silver

ageing : The wine should benefit by a further bottle ageing of at least until 2006 and should peak by 2009.

in the vineyard : Production: Simonsberg-Stellenbosch. Produced and bottled on Morgenhof Wine Estate. This farm is 4 km from Stellenbosch on the R44.

The Cabernet Sauvignon vineyard is between 13 and 16 years old and planted on West North-West and West South- West slopes at 180-240m above sea-level. The Merlot vineyard is 16 years old and planted on West to South West slopes at 160-190m above sea-level. The Cabernet Franc vineyard is 13 years old and planted on a South-West slope at 335-350m above sea-level. The Malbec that was used was a second crop vineyard.

in the cellar : The wine spent 18 months in 60% new and 40% second fill French oak barrels.

