

Moreson Magia 2002

True to the vintage, aromas tend towards forest floor and wild mushroom with hints of blueberry. The palate is velvety and mouth filling with lingering sweet oak vanilla, cinnamon and liquorice.

A perfect accompaniment to red meats and stews.

variety : Cabernet Sauvignon | 42% Cabernet Sauvignon, 35% Cabernet Franc, 23% Merlot

winery : Moreson

winemaker : Anton Beukes

wine of origin : Coastal

analysis : alc : 14.02 % vol rs : 2.7 g/l pH : 3.56 ta : 5.8 g/l

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

pack : Bottle

ageing : 5 – 6 years from vintage

in the vineyard : Coastal. Grapes were obtained from vineyards in Stellenbosch and Franschhoek.

in the cellar : Each variety was fermented separately and transferred to new French oak barrels for malolactic fermentation. After fermentation, only the Cabernet Sauvignon component was kept in new oak, while the Merlot and Cabernet Franc were matured in 2nd-fill barrels. The wine spent a total of 24 months in oak with wines from only the best barrels of each cultivar being used in the final blend.

