

Moreson Cabernet Sauvignon 2004

This Cabernet Sauvignon shows layers of black plums, cassis and savoury-smoky spice. The palate is rich with flavours of mocha and redberry, the tannins are ripe but elegant and combine with the richness of the oak to add structure and longevity

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Moreson

winemaker : Hannes Meyer

wine of origin : Coastal

analysis : alc : 14.92 % vol rs : 2.9 g/l pH : 3.53 ta : 6.1 g/l

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

pack : Bottle **closure :** Cork

ageing : 8 years from vintage.

in the vineyard : Type of Soil: Hutton and Granite

Average age of vine: 16 years

about the harvest: The fruit for our Moreson Cabernet Sauvignon 2004 was harvested from selected sites around the Stellenbosch wine region. The 2004 season proved to be excellent for achieving optimum fruit maturity without getting overripe, jammy, characters. This was largely due to a very long ripening season with moderate temperatures, excellent for fruit and phenolic development.

The grapes were hand harvested over a period of two weeks during mid March and typical harvest analysis were 25.5°B, 8.0g/l TA, 3.5pH.

in the cellar : After crushing the fruit was cooled down to 10°C and cold soaked for 3 days in open fermenters. Fermentation was done using a variety of yeast strains and at 24-28°C with punch downs every 2hrs. for a third of the fermentation and every 4hrs with two aerated pumpovers there after. Fermentation finished in tank and extended maceration was allowed for 14 days before pressing. The wine completed MLF and was left to mature for a total of 24months in new French oak barrels.

