

Moreson Magia 2004

True to the vintage flavours lent towards forest floor and wild mushroom, herbaceous with hints of blueberry. The palate is velvety and mouth filling with lingering sweet oak vanilla, cinnamon and liquorices.

A perfect accompaniment to red meats and stews.

variety : Cabernet Sauvignon | 48% Cabernet Sauvignon, 19% Cabernet Franc, 33% Merlot

winery : Moreson

winemaker : Hannes Meyer

wine of origin : Coastal

analysis : alc : 14.5 % vol rs : 3.1 g/l pH : 3.7 ta : 5.8 g/l

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

pack : Bottle **closure :** Cork

ageing : 5 - 6 years from vintage

in the cellar :

Each variety was fermented separate and transferred to new French oak barrels for Malolactic Fermentation, after completion only the Cabernet Sauvignon component was kept in new oak, while the Merlot and Cabernet Franc was matured in 2nd fill barrels. The wine spent a total of 24 months in oak with only the best barrels of each cultivar going into the final blend.

