

Morgenster Tosca 2006

Colour: Bright, deep plum red with a youthful exuberance.

Nose: Spicy aromas amplify the scent of cherries, ripe Rosa tomatoes, dry leaf tobacco. On the second approach you'll discover an underlying layer of aniseed and vanilla pod.

Palate: The mouth-feel is super friendly and tantalises every taste bud with unbelievable balance of fruit, natural grape acid and noble tannins in a state of early evolution, bearing great testimony to its future. A wine with extraordinary elegance.

In keeping with the cultivars, we do this in Italian: Risotto con fragole (Risotto with Strawberries) Vitello Tonnato (Veal with Tuna sauce) Agnello in fricassea (Lamb with a Lemon/Bayleaf sauce) And of course to keep it in a South African context, Grilled Snoek with Cape Malay spices.

variety : Sangiovese | 60% Sangiovese, 20% Merlot, 20% Cabernet Sauvignon

winery : Morgenster Estate

winemaker : Marius Lategan

wine of origin :

analysis : alc : 14.5 % vol rs : < 2.5 g/l > pH : 3.63 ta : 5.7 g/l

type : Red style : Dry body : Medium taste : Fragrant wooded

pack : Bottle size : 0 closure : Cork

Wine Magazine: 4 stars - Non-Bordeaux Blend, January 2009

John Platter 2009: 3½ star

Invited to enter the 2008 Tri-Nations challenge

Old Mutual Trophy Wine Show: Bronze

ageing : Give this wine time to mature in the bottle and it will reward you with a full array of tertiary notes. If drinking now, decant the wine to allow for evolution for about 2 hours

in the vineyard : An excellent vintage, largely problem free producing fleshy, mild tannins in the reds, expressive fruit and equality in ripeness.

Vineyards: Stellenbosch

Region: Helderberg ward

in the cellar : 15 months in tight grain French oak (45% new).

This, the maiden release of the Italian Collection, is a project very close to the heart of Italian owner, Giulio Bertrand, who has always dreamed of producing wines in South Africa from typical Italian cultivars. Seeking, as always, to produce something special, something different, he imported specific clones from his Professor friends at the University in Italy.

Italian passion and flair is world renowned, and here it is brought together in two of the greatest symbols of this heritage: wine and opera. Puccini's Tosca is a complex story of love, betrayal and passion set in Rome during the Napoleonic wars. The passion and complexity of this opera come together in a wine that richly marries the flavour of cherries, tobacco and ripe Rosa tomatoes.

