

## Morgenster Lourens River Valley 2005

Colour: Concentrated and vibrant; dark mulberry red.

Nose: This wine carries a subtle perfume of wild flowers, sub-tropical fruit, cinnamon and vanilla oak spice.

Palate: The palate senses blackcurrants, liquorice and spice, a freshly integrated, balanced acid and tannin ratio with youthful expression. The tannins have a firm grip that show the long path of evolution ahead, but they are certainly neither 'clawy' nor aggressive. The future bodes well for this 2005 vintage.

Anything smokey goes with Lourens River Valley 2005 - Smoked Salmon, a grilled side of Bacon and of course Kassler rib. Try it with grilled Tuna, rare or medium-rare Ostrich, Rabbit and any dish that combines Chicken and Bacon.

**variety** : Merlot | 60% Merlot, 16% Cabernet Franc, 17% Cabernet Sauvignon, 7% Petit Verdot

**winery** : Morgenster Estate

**winemaker** : Marius Lategan

**wine of origin** :

**analysis** : alc : 14.5 % vol rs : <2.5 g/l="">pH : 3.6 ta : 5.85 g/l

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

**pack** : Bottle **size** : 0 **closure** : Cork

**ageing** : The wine will reward cellaring with a marked evolution.

**in the vineyard** : One of those strange vintages; short, early and particularly challenging but despite the taxing nature of the harvest it produced exceptional quality.

Vineyards: Stellenbosch  
Region: Helderberg ward

**in the cellar** : 100% barrel matured in 300 litre oak, from French coopers, for 15 months. Split eventually between new, 2nd and 3rd fill barrels.

