

Moreson Mata Mata 2007

The wine is dark maroon with velvet red tinges that indicates the youth of this vintage. Classic cassis aromas are due to the dominance of Cabernet Sauvignon. Fine eucalyptus aromas are infused with rich blue berry fruits. The palate displays smooth balance, as well as youthful tannins. The extended barrel maturation has provided elements of oak spice and hints of vanilla.

variety : Cabernet Sauvignon | 63% Cabernet Sauvignon, 22% Cabernet Franc, 10% Malbec, 5% Merlot

winery : Moreson

winemaker : Clayton Reabow

wine of origin : Coastal Region

analysis : alc : 14.56 % vol rs : 2.5 g/l pH : 3.61 ta : 6.2 g/l va : 0.74 g/l

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

pack : Bottle **closure :** Cork

ageing : The rich and complex style of wine will develop over time and be able to mature in bottle for a further 10 years.

about the harvest: Components for Mata Mata are harvested according to physiological ripeness and grapes are analysed for phenolic ripeness so as to ensure ideal tannins for lengthened maturation. The grapes are harvested separately and in the cellar are destemmed and sorted on a vibrating sorting table to remove residual stems , leaves and dry berries.

in the cellar : The grapes are not crushed so as to limit the damage to the berry and extraction of unwanted seed tannins. The grapes are then cooled to within 16°C before being transferred to the open fermentation vessel. Pre-fermentation cold soaking takes place for 48 hours after which the must is inoculated with the desired yeast strain. During fermentation , the grapes are punched down / pumped over on a 4 hour interval. The regular pump over regime allows us to develop a wine that has increased extraction levels and well defined ripe tannins that also contribute to lengthened barrel maturation. On completion of fermentation , the wine is left to lie on the skins for a period of 2 weeks during which the wine is pumped over on a daily basis. The free run is drained and transferred to barrel and malo – lactic fermentation is induced. The wine is matured for a period of 24 months in French oak of which the Cabernet Sauvignon is matured in 100% new oak. Individual Barrels are tasted and the best are selected to comprise the Mata Mata blend. The blended wine is filtered and transferred to old oak barrels to complex for 1 month.

