

Morgenster Lourens River Valley 2007

Colour: Fresh vibrant red brick colour.

Nose: Typical Morgenster red berries and cassis on the nose. Classical cigar box still lingering in the background. Some sweet liquorice aromas and spicy cloves in complete harmony.

Palate: Great entry with good sweet fruit and white chocolate on palate. Beautiful round supple tannins. Great balance and length to end off a well made wine. This wine will seamlessly integrate further into a masterpiece, like all before it.

Pair with interesting red meat dishes. Lamb cutlets with rosemary, fillet with chocolate sauce and walnuts.

variety : Merlot | 56% Merlot, 24% Cabernet Sauvignon, 20% Cabernet Franc

winery : Morgenster Estate

winemaker : Marius Lategan

wine of origin :

analysis : alc : 13.5 % vol rs : 2.0 g/l pH : 3.73 ta : 5.46 g/l

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

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

Platter Guide 2011: 4 stars

ageing : As with the previous slow ripening vintages, the maturation of this wine will also be slower Drinking beautifully now but still has enough fruit to last another 8 - 10 years

in the vineyard : Morgenster has released only this wine from its 2007 vintage. While the Estate falls into the Stellenbosch area, the Schaapenburg microclimate produced adverse fertilisation and ripening periods leading to a lot of hard work in the vineyards and before the grapes entered the cellar to eliminate unevenly ripe berries.

The wine was produced with minimal interference to preserve the flavours of the fruit and its round, supple tannins give no hint of the difficult vintage conditions. However in line with its philosophy of "Quality without compromise" the Estate decided, as in 2002, not to release a 2007 vintage under its Morgenster flagship label.

The 2007 vintage was a difficult one with the Schaapenburg microclimate causing uneven ripening in the same bunches. Strict crop thinning was practised in most of the vineyards to overcome the uneven véraison, but the real challenge came in eliminating the millerandage.

Vineyard: Stellenbosch
Region: Helderberg ward

in the cellar : Maturation: 16 Months in French oak barrels as follows:

30% new French

20% 2nd fill

25% 3rd fill

25% 4th fill

