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Morgenster Estate Reserve 2000

Colour: Bright, fresh and intense plum red colour with shades of vermilion in the centre and mauve glints on the rim.
Nose: Fresh nuances of blackcurrant, aniseed and blueberry undertones of vanilla spice, cedar and some oak. A flinty, earthy, mushroom second nose gives one the impression of a unique, terroir-specific character, rather than a single cultivar expression.
Palate: A very tight-grained tannin structure, offers great contrast and structure in the overall character. The symphony of ripe flavours indicate the equality of perfectly ripe grapes at time of harvest. The elegant complexity offered through the diversity of this wine links to the silkiness of its coated tannins. The mouth feel continues through to a long finish and expresses a great purity of style in line with what promises to be a truly classic Bordeaux-style wine.

Bold flavour filled pasta, slow oven roast duck, most red meat dishes and especially good with ripe goat's milk Brie.

variety : Cabernet Sauvignon | 51% Cabernet Sauvignon, 49% Merlot
winery : Morgenster Estate
winemaker : Marius Lategan
wine of origin :
analysis : **alc :** 13.8 % vol **rs :** 1.7 g/l **pH :** 3.55 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 0 **closure :** Cork

Decanter Wine Magazine December 2003: 5 Stars
Jancis Robinson South African Overview 2003: One of 8 Bordeaux blends she listed as favourites "Best category I judged and some of the best I tasted"
Grape Magazine: 4½ Stars
Platter Guide 2003: 4½ stars

ageing : This is our first vintage of Morgenster Estate blend and is a real gem. Limited quantities were made and if you still have some in your cellar it's absolutely gorgeous now and will still has another 5 years to go.

in the vineyard : A hot year with predictable, powerful, concentrated reds which bodes very well for the cellaring potential of our wines from this harvest.

Vineyards:Stellenbosch
Region:Helderberg

in the cellar : 16 months in French oak, 80% of which was new.