

Morgenhof Estate Cape Vintage 2003

The fortified wine invites you to a nose filled with black cherries, liquorice, raisins and walnuts. These flavours follow through on ripe and rich palate covered with velvety tannins to end with a perfect balance.

variety : Touriga Nacional | 100% Touriga Nacional

winery : Morgenhof Wine Estate

winemaker : Jacques Cilliers

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 17.84 % vol rs : 67.2 g/l pH : 3.51 ta : 4.9 g/l

type : Fortified **wooded**

pack : Bottle **closure :** Cork

in the vineyard : Service Area: Touriga Nacional 1.3 ha

Terroir: The Touriga Nacional vineyards are planted on a W slope at 170-180m above sea-level. The soil on this block varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 15-20%

Vineyard Age: Touriga Nacional 7 years

Density/Block: 3000-3500 vines per hectare

Rootstock: Richter 99

Soil Preparation: Mechanical preparation and adjusting of the pH with lime.

about the harvest: Harvested by hand in picking baskets which get tipped in bins for transport to the cellar.

Date of Ripening: Touriga Nacional 17/03/2003

in the cellar : Basic Cellar Procedure: Received the grapes during mid morning. Crushing and de-stemming commenced and then the mash is pumped into Marionette fermentation tanks where it was cold macerated for 3 days. Yeast was then added so that fermentation could start. Mash was allowed to ferment until there was a 100g/l sugar left before fortification was done. Fermentation took place at between 20° - 35° C.

Pump-Overs: Aerated pump-over 4 times per daily and moving one times the volume of the tank with every pump-over

Maceration: 7 days

Press: Bucher Pneumatic press. The free run and press wine was added together.

Malolactic Fermentation: No malo-lactic fermentation was done

Maturation: Wine was aged for 24 Months in old French oak barrels.

