

Morgenhof Estate Merlot / Cabernet Franc 2010

A rich dark ruby coloured wine lures you to a complex nose full of intense black cherry, mulberry and mixed spice. These enticing flavours follow through on a supple soft palate.

Ideal with baby beef, lamb shank or traditional Sunday Roast.

variety : Merlot | 60% Merlot; 40% Cabernet Franc

winery : Morgenhof Wine Estate

winemaker : Jacques Cilliers

wine of origin :

analysis : alc : 14.19 % vol rs : 1.8 g/l pH : 3.65 ta : 5.9 g/l

type : Red

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

ageing : Cellaring Potential: This wine is drinking beautifully now but can mature up to 6 years from vintage.

in the vineyard : Service Area:

Merlot: 9.5 ha

Cabernet Franc: 4.3 ha

Terroir: The Merlot vineyard is planted on N-NW; SW-W and N, S facing slopes from 160m-200m above sea-level. These blocks are planted on the following soil types nI: Swartland, Tukulu, Vilafonte and Glenrosa. These soils varies from medium to heavy textured, with a clay content that varies from 15-20%. The Cabernet franc is planted on a S, SW slope Tukulu soil.

Vineyard Age:

Merlot: 8 - 19 years

Cabernet franc: 8 years

Density/Block: 3000-3500 vines per hectare

Rootsock: Richter 99; Richter 110

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

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

Date of Ripening: Merlot: 13/02/2008 - 18/03/2008

in the cellar : Basic Cellar Procedure: Received grapes during the morning.

Crushing and de-stemming and the mash are pumped to Marionette fermentation tanks. We did 3 days of cold maceration. Yeast was then added so that fermentation could start. Fermentation temperature was held between 18° - 30° C.

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

Maceration: 15 - 25 days

Press: Bucher Pneumatic press. The first press-wine went with the free-run and the next press-wine was kept aside and treated separately

Malolactic Fermentation: Malo-lactic fermentation done in Stainless Steel tanks

Maturation: 18 Months in French oak barrels, 20% new oak

