

Morgenhof Estate Cabernet Sauvignon 2006

A dark ruby red colour welcomes you to a complex nose filled with flavours of black berries, cassis, spice and violets. These flavours follow through on a full palate that ends with a firm tannic structure.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Morgenhof Wine Estate
winemaker : Jacques Cilliers
wine of origin : Simonsberg-Stellenbosch
analysis : alc : 13.79 % vol rs : 2 g/l pH : 3.68 ta : 6.4 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

in the vineyard : Service Area: Cabernet Sauvignon 16.72 hectares

Terroir: These vineyards are planted on W-NW and W-SW slopes at 170m - 240m above sea-level. The soil on all these blocks varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies 15% - 20%

Blend: Cabernet Sauvignon 100%

Vineyard Age: Cabernet Sauvignon 9 - 16 years

Density/Block: 3000 - 3500 vines per hectare

Rootstock: Cabernet Sauvignon: Richter 99; Richter 110

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

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

Date of Ripening: 28/02/2006 – 20/03/2006

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. Fermentation took place at between 20° - 30°C.

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

Maceration: 10 - 24 days

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

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

Maturation: Wine was aged 18 Months in 40% new French oak barrels

Bottling Date: 19/04/2011

