

Morgenhof Estate Premiere Selection 1997

The wine has a vibrant ruby red colour. On the nose you will find concentrated black berry fruit than wood tannins, well rounded and well balanced. This is a full-bodied but elegant wine and should be drunk with foods. The suggestions are meat casseroles, baby beef, lamb, ostrich, venison, duck and roasted chicken dishes.

variety : | Blend

winery : Morgenhof Wine Estate

winemaker : Rianie Strydom

wine of origin : Coastal

analysis : alc : 13.15 % vol rs : 1.5 g/l pH : 3.76 ta : 6.6 g/l

pack : Bottle

2001 Veritas - Gold Award

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Gold medal at the Japan International Wine Challenge 2001, held in Tokyo.

Wine Enthusiast Magazine (April 2002) - 90 points

Wine Enthusiast Magazine (April 2002) - Editor's Choice

ageing : The wine should benefit by a further bottle ageing of six years and should be drunk by 2006.

in the vineyard : A blend of 65% Cabernet Sauvignon, 25% Merlot and 10% Cabernet Franc. The Cabernet Sauvignon vineyard is between 9 and twelve years old and planted on West North-West and West South- West slopes at 180-240m above sea-level. The Merlot vineyard is 13 years old and planted on West to South West slopes at 160-190m above sea-level. The Cabernet Franc vineyard is 9 years old and planted on a South-West slope at 335-350m above sea-level.

