

## Morgenhof Estate 2005

Full ripe flavours of black berries, prune and black cherries entice you on the nose. These intense flavours follow through to a layered and complex palate with added hints of dark chocolate and mixed spice. The tannins are full ripe and supple.

**variety :** Cabernet Sauvignon | 56% Cabernet Sauvignon, 29% Merlot, 2% Malbec, 13% Cabernet Franc

**winery :** Morgenhof Wine Estate

**winemaker :** Jacques Cilliers

**wine of origin :** Simonsberg-Stellenbosch

**analysis :** alc : 14.45 % vol    rs : 1.9 g/l    pH : 3.66    ta : 6.22 g/l

**type :** Red    **style :** Dry    **body :** Full    **wooded**

**pack :** Bottle    **closure :** Cork

2012 Veritas Wine Awards - Bronze Medal

**in the vineyard :** Service Area

Cabernet Sauvignon: 16.72 ha

Merlot: 9.3 ha

Malbec: 1.93ha

Cabernet Franc: 1.8 ha

**Terroir**

The Cabernet Sauvignon vineyard is planted on W-NW and W-SW slopes at 180m - 240m above sea-level. The Merlot vineyard is planted on W to SW slopes at 160m - 190m. Malbec is planted on a W slope 155m - 175m. The Cabernet Franc vineyard is planted on a SW slope at 335m - 350m 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 from 15% - 25%

**Blend**

Cabernet Sauvignon: 56%

Merlot: 29%

Cabernet Franc: 13%

Malbec: 2%

**Vineyard(s) Age(s)**

Cabernet Sauvignon: 14 -16 years

Merlot: 25 years

Malbec: 10 years

Cabernet Franc: 15 years

**Density/Block:** 3000 - 3500 vines per hectare

**Rootstock**

Cabernet Sauvignon: Richter 99; Richter 110

Merlot: Richter 99

Malbec: Richter 110

Cabernet Franc: Richter 99

**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**



Cabernet Sauvignon: 18/03/2005 – 25/03/2005

Merlot: 01/03/2005

Malbec: 15/03/2005

Cabernet Franc: 14/03/2005

**in the cellar** : Basic Cellar Procedures

Receiving of grapes during the day. Crushing and de-stemming and the mash is pumped to Marionette fermentation tanks. Yeast was immediately added so that fermentation could start. Fermentation took place at 20° - 30° C.

**Pump-Overs**

Aerated pump-over 4 times per day with aeration moving one times the volume of the tank with every pump-over.

Maceration: 10 - 18 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: 18 Months in French oak barrels