

## Morgenhof Estate Cabernet Sauvignon 2007

A dark ruby red colour welcomes you to a complex nose filled with flavours of black berries, cassis, spices, and violets. These flavours follow through on a full palate that end 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 : 13.64 % vol    rs : 1.9 g/l    pH : 3.67    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 - 17 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:** 28/02/2007 – 15/03/2007

**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:** 01/07/2011

