

Morgenster Tosca 2009

Colour: Bright deep plum red with a lovely youthful appearance.

Nose: Fresh cranberries and flowery perfume, roasted tomatoes, cigar box and deeper whiffs get you some cloves and cinnamon spiciness.

Palate: Typical Sangiovese warmth and elegance, with silky tannins and elegant structure ensuring that this wine, which is still in its infancy, will be gorgeous with years to come. The wine offers a long lasting sensation and should fuse well with the right choice of menu.

Enjoyable on its own yet wonderful with food, Tosca 2009 brings out the best in tomato based dishes and different cheeses. A luscious choice for al fresco lunches and summer dining, its spicy heart will also lift winter menus.

variety : Sangiovese | 76% Sangiovese, 10% Cabernet Sauvignon, 8% Merlot, 4% Petit Verdot, 4% Cabernet Franc

winery : Morgenster Estate

winemaker : Marius Lategan

wine of origin :

analysis : alc : 14.57 % vol rs : 2.5 g/l pH : 3.68 ta : 5.3 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

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

Platter Guide: 4 Stars

ageing : This Super Tuscan styled wine is still in its infancy and will offer great pleasure in years to come. Those wishing to experience its full array of tertiary notes should give it time to mature in the bottle. Tosca is one of Giulio Bertrand's three Italian Collection opera themed wines.

in the vineyard : A cool January led into a hot February and dry March resulting in no interruptions or dilutions of sugars. Cool maritime influences and day/night temperature differences indicated the good quality that was to follow.

Vineyard: Stellenbosch
Region: Helderberg ward

in the cellar : Tosca 2009 is the third vintage to come from Giulio Bertrand's prized 1.8 hectares of Sangiovese. For the first time the label presents a blend of five varietals with 74% Sangiovese and the four Bordeaux varietals grown on Morgenster. The Sangiovese component underwent malolactic fermentation in third fill 300 liter barrels, providing early integration of the complicated tannin structure. Hand selected individual Merlot, Cabernet and Petit Verdot barrels complemented the spiciness of the Sangiovese.

15 months in tight grain French oak barrels

