

Morgenster Lourens River Valley 2009

Colour: Opaque centre with lighter brick red edges, young and vibrant red.

Nose: Starts out more herbaceous with lavender and thyme in the lead. Cabernet franc much more predominant with some whiffs of coffee. Then comes the cassis, raspberry and perfumey rose petals.

Palate: Elegant and accessible entry, fullness is a given. A seamlessly put together palate. Beautiful balance of fruit, wood and acidity.

A delicious complement to a hearty dish like a tomato lamb neck potjie, it will also be friendly towards rich, flavoursome seafood pasta or risotto. And a platter of hard cheeses with preserves is a must!

variety : Merlot | 62% Merlot, 23% Cabernet Franc, 15% Cabernet Sauvignon

winery : Morgenster Estate

winemaker : Marius Lategan

wine of origin :

analysis : alc : 14.38 % vol rs : 1.5 g/l pH : 3.71 ta : 5.9 g/l

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

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

Platter Guide 2012: 4½ stars

The Wine Advocate 2012: 90 points

Platter Guide 2011: 4½ stars

ageing : Still in its very youthful stage and will develop beautifully over the next 10 - 15 years

in the vineyard : The 2009 vintage on Morgenster was a stunner following good harvest conditions and vineyards which yielded pristine fruit. In keeping with the philosophy behind the Lourens River Valley label, the focus was on letting the fruit do the talking and allowing the wine to be a true reflection of the terroir and what can be achieved with it in any given vintage. Lourens River Valley 2009 is softer, more accessible and feminine than flagship Morgenster 2009, which by comparison is lean and muscular.

A cool January with a lot of wind and False Bay influence kept day and night temperatures on the low side. February was a typically hot month but its lasting impression was of the raging veld fires which wreaked havoc in the mountains and hit neighbours hard without touching Morgenster. Cool maritime influences and day/night temperature differences in March indicated good quality to come. The vintage was characterized by balanced conditions and good performance in the vineyards.

Vineyard: Stellenbosch

Region: Helderberg ward

in the cellar : 18 months in new and older French oak barrels

