

## Morgenhof Estate Cabernet Sauvignon 2009

A dark ruby red colour welcomes you to an intense nose filled with flavours of black berries, cassis, spice and violets. These flavours follow through onto a full palate with a smooth, lingering aftertaste.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon  
**winery** : Morgenhof Wine Estate  
**winemaker** : Jacques Cilliers  
**wine of origin** : Simonsberg-Stellenbosch  
**analysis** : **alc** : 13.8 % vol **rs** : 1.4 g/l **pH** : 3.86 **ta** : 5.3 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.

**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.

