

## Morgenster Nabucco 2010

Colour: Deep concentrated bright pomegranate red.

Nose: An introduction of sweet red and black cherries, rose and lilac notes and hints of ripe tomato and cinnamon spice.

Palate: The superb balance between the sweet spice and sweet fruit, together with the cherry, cranberry type tanginess, makes for a very thought provoking and appealing palate.

Enjoy with every type of dish, from savoury risotto's and Florentine beef to sweet tantalizing cheeses and dark chocolate soufflés

**variety :** Nebbiolo | 100% Nebbiolo

**winery :** Morgenster Estate

**winemaker :** Henry Kotzé

**wine of origin :**

**analysis :** alc : 14.46 % vol    rs : 3.12 g/l    pH : 3.57    ta : 6.07 g/l

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

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

Old Mutual Trophy Wine Show 2013 - Bronze

**ageing :** This wine will still be offering much pleasure at age 20br /

**in the vineyard :** Nabucco 2010 was made from the seventh crop of Giulio Bertrand's prized Nebbiolo vineyard and is 100% Nebbiolo. Extensive research and consultation with Italian producers, including two trips to Italy within the last three years, has resulted in improved techniques which increased output and quality from the vineyard and provided insights into the heart of the Nebbiolo grape. Morgenster's objective is not to make wine from Nebbiolo like the Italians but to understand their philosophy when they make it.

Therefore Nabucco 2010 follows its own style, leaning neither towards Barbaresco nor Barolo. Nabucco is one of Giulio Bertrand's three Italian opera themed wines. While 2010 was a smaller than usual vintage, very good quality prevailed. This is a complete wine with loads of structure and essence, but keeping with the elegance that befits this Italian varietal. This refined, elegant, deeply nuanced wine will need a few years to come together and will still offer much pleasure at age 20.

A slow dry January followed a very wet and windy November. The end of February and beginning of March saw a long hot spell of 10 days rock the ripening. With sugar accumulation hurtling into fifth gear, picking was finished in record time.

Vineyard: Stellenbosch  
Region: Helderberg ward

**in the cellar :** Maturation: 17 months in 5% new tight grain new French oak and 95% third fill barriques

