

Morgenster Caruso 2012

Colour: A bright pink that promises fresh vibrant fruit.

Nose: Upfront in style. Sangiovese is evident in the aromas of pomegranate and watermelon. Rich sweet spice suggests an alluring Tuscan adventure.

Palate: Balance is the name of this Italian masterpiece and Caruso does its namesake proud. Rich and elegant, having a soft, velvety feel but with enough focus and length. There is a wonderful freshness of berries and soft cinnamon spice leaving you anticipating the next luscious sip.

This Sangiovese Rosé pairs well with most foods, from the tomato rich dishes of Italy to fish, chicken, game or duck. It lifts bland creamy mushroom and rice dishes, and is a good choice with desserts like strawberries and cream.

variety : Sangiovese | 100% Sangiovese

winery : Morgenster Estate

winemaker : Henry Kotzé

wine of origin :

analysis : alc : 12.66 % vol rs : 2.63 g/l pH : 3.29 ta : 5.56 g/l

type : Rose **style** : Dry **body** : Medium **taste** : Fruity

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

in the vineyard : Sangiovese is the most widely grown grape in Italy's Tuscany, the staple in Chianti and a source of very good red wine. It continues to flourish in Giulio Bertrand's treasured 1.8 hectares on Morgenster, and goes into his Tosca (Sangiovese, Merlot and Cabernet Sauvignon), and Caruso, his complex and luscious Rosé. Caruso 2012 is the fourth vintage. Cooler weather in spring and summer promoted the formation of aromatic components in the grapes, resulting in the wine offering up rich layers of Tuscan flavour. As usual quantities are limited, with emphasis placed on excellence. Caruso is one of Bertrand's three Italian Collection wines. Not finding a suitably short opera name to link it to Tosca and Nabucco (Nebbiolo), Bertrand called this "little brother of Tosca" after Enrico Caruso, the tenor whose powerful voice was celebrated for its beauty and richness of tone.

The 2012 vintage will certainly be hailed as one of the best in recent past, with cool ripening conditions aiding the accumulation of flavours as well as retention of natural fresh acidity

Vineyard: Stellenbosch

Region: Helderberg Ward

in the cellar : Grape variety: Sangiovese

