

## Morgenhof Estate Reserve Centenaire Red Blend 1998

The colour is a deep intense red. Classical, meaty nose, layered with flavours of coffee beans and black fruits like prunes and black cherries. The spiciness follows through on the palate with sweet fruit tannins. One will also find cherry, chocolate and coffee. The aftertaste is long and lingering.

**variety :** | Blend

**winery :** Morgenhof Wine Estate

**winemaker :** Rianie Strydom

**wine of origin :** Coastal

**analysis :**

**pack :** Bottle

Gold at Veritas 2000

**about the harvest:** The grapes for this blend came in between the middle of February and the beginning of March 1998.

**in the cellar :** This wine is a special barrel selection of 62,5% Merlot, 25% Cabernet Franc and 12,5% Cabernet Sauvignon. Vinification was done in stainless steel tanks with regular pump overs. Total maturation on skins for 10 days. Directly after pressing the wine was transferred to barrels for malo-lactic fermentation. Total barrel maturation was for 15 months in 100% new wood.