

Morgenster White Reserve 2012

Colour: Beautifully golden, with green hue.

Nose: Starting off ripe and fresh, with notes of apricot, pineapple and litchi. You will also soon discover hidden flavours of butter, caramel, and zippy citrus, quince and lime.

Palate: Very well poised, perfectly integrated oaking with balanced ripeness and minerality. Melt in your mouth acidity that has great staying power adds a well-crafted focus and length.

This is a versatile wine, luscious on its own, yet enhancing a wide range of food. Think goat's cheese, poultry, shellfish, grilled fish, sushi, pasta with pesto and mixed salads. It also pairs well with medium spiced Indian and Thai curries.

variety : Semillon | 53% Semillon, 47% Sauvignon Blanc

winery : Morgenster Estate

winemaker : Henry Kotzé

wine of origin :

analysis : alc : 13.43 % vol rs : 2.33 g/l pH : 3.18 ta : 5.64 g/l

type : White **style :** Dry **body :** Medium **taste :** Mineral **wooded**

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

Tim Atkins 2014: 91 points

John Platter 2013: 3½ stars

ageing : Morgenster White 2012, made in the classic Bordeaux style, has emerged even better than the previous year's maiden vintage. 2012 conditions were near perfect and aided the development of flavours and the retention of natural fresh acidity. A blend of Semillon and Sauvignon Blanc from Schapenberg grapes, it follows the same principles of what people expect to find in a Morgenster red blend: elegance in concentration, complexity and longevity. br /br /While it has been designed to age well, winemaker Henry Kotzé suspects that, as with the 2011, there won't be any left in Morgenster's cellar by the end of the year.

in the vineyard : The 2012 vintage will be hailed as one of the best in the recent past. With natural acidity and fruit vibrancy being of paramount importance in Sauvignon Blanc and Semillon, the cool ripening conditions aided the accumulation of flavours as well as the retention of natural fresh acidity.

Vineyards: Stellenbosch
Region: Helderberg ward

in the cellar : Detail of oaking barrel choice was critical in enabling us to achieve our objectives.

New oak 25%

2nd fill 15%

6th fill 60%

