

## Morgenhof Estate Cabernet Sauvignon 2012

A dark ruby red colour welcomes you to a nose filled with flavours of cassis & dark chocolate. These flavours follow through onto a balanced palate with a hint of spice and a lingering finish.

**variety :** Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery :** Morgenhof Wine Estate

**winemaker :** Andries de Klerk

**wine of origin :** Simonsberg-Stellenbosch

**analysis :** alc : 14.0 % vol   rs : 3.2 g/l   pH : 3.70   ta : 5.1 g/l

**type :** Red   **style :** Dry   **body :** Full   **taste :** Fruity   **wooded**

**pack :** Bottle   **size :** 0   **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 10 - 18 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:** Aged for 18 Months in French oak, second fill.

