

Morgenster Lourens River Valley 2002 magnum

Colour: A true reflection of the vintage, wines of distinction were produced; one of very few that reflects vibrant colour; a deep centre with an attractive stable Burgundian red tint.

Nose: Earthy, spicy aromas support and amplify nuances of liquorice, cinnamon, chocolate, mocha and vanilla. The bouquet reminds one of the scent of our indigenous plant *fynbos* ; its herbaceous character. Aeration will release flavourful esters of dark mulberry, plum and strong red grape aromas.

Palate: The stimulation on the palate is mild and expressive to show great personality. Finely knitted tannins interlacing the spice and fruit flavour to offer a fresh entry with good structure and length to a pleasant finish. The character lingers and leaves a pleasant dryness.

Rich, but simple uncomplicated Italian traditions; think Wild mushrooms and truffle oil, basil and rocket salad with gorgonzola, roast lamb with olives, rosemary and garlic, ostrich, duck and game bird...

variety : Merlot | 40% Merlot, 35% Cabernet Sauvignon, 25% Cabernet Franc

winery : Morgenster Estate

winemaker : Marius Lategan

wine of origin :

analysis : alc : 14.0 % vol rs : <2.5 g/l=""> pH : 3.7 ta : 5.4 g/l

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

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

Platter Guide: 4½ stars

ageing : According to the slower vintages, the evolution of the wines is also slower. 2002 is now showing very prominent signs at greatness. Still velvety soft with lingering fruit.

in the vineyard : Small pockets of exceptional quality, interspersed throughout the vineyards attracted special canopy management and were isolated throughout the production process. During the barrel selection process, these wines bucked the trend of the 2002 harvest and proved to be of sufficiently high standard to be bottled in a limited run of the Lourens River Valley label - it's 5th appearance.

Challenging and patchy, marred by disease and high temperatures.

Vineyards: Stellenbosch

Region: Helderberg

in the cellar : At Morgenster we employ a rigorous three tier selection process; handpicked in the vineyards, pre-crush sorting table selection of bunches as they enter the winery and again after barrel maturation which dictates a single minded quality focus. The difficulties of the 2002 vintage combined with these exacting standards led to the declassification of the majority of the wine made from this vintage. No Morgenster flagship blend was produced and only very limited quantities of the Lourens River Valley.

Maturation: 16 months as individual components in 300 litre French oak.

Limited Release.

