

## Morgenster Lourens River Valley 2006 magnum

Colour: Deep ruby red.

Nose: Ripe, expressive and welcoming nose gets one off to a good start. Additional scents include light toasted tobacco, liquorice, spice, herbs and of course red and black berry fruit.

Palate: Youthful, lovely sweet entry with just enough intensity and mouth feel. The complexity of the aromatics is equaled in the palate flavour profile. It's not a heavyweight and has moderate tannins. One feels seduced by this modern styled wine's elegance and balance rather than by sheer power, as is the tendency from this vintage. The fruit is sweet and inviting, while the finish is long and consistent.

This wine dictates subtly structured meals like roast duck, poultry and fish with some greens, as well as pastas like Alfredo or a spicy Carbonara.

**variety** : Merlot | 46% Merlot, 32% Cabernet Franc, 18% Cabernet Sauvignon, 3% Petit Verdot

**winery** : Morgenster Estate

**winemaker** : Marius Lategan

**wine of origin** :

**analysis** : alc : 14.5 % vol rs : 2.3 g/l pH : 3.74 ta : 5.6 g/l

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

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

TASTED Journal 2012: 92.5 points

Platter Guide: 4½ stars

The Wine Advocate 2011: 90+ Points

**ageing** : The wine will reward cellaring with a marked evolution.

**in the vineyard** : Each vintage at Morgenster presents its own challenges and the 2006 harvest was a difficult one, more for the winemaker than for the viticulturist. While viticulturists had to farm with natural forces like high temperatures, water stressed vines and sometimes gale force winds, the winemaker had an even darker force brooding and waiting to strike at any moment - power failures!

Nonetheless the quality of the 2006 harvest was excellent, as evident in the wonderfully balanced Lourens River Valley 2006. This second Morgenster Bordeaux label has achieved 4½ stars in the John Platter guide for the last eight years since 1999, an enviable track record of consistent excellence.

Dry weather in February resulting in excellent, slow ripening conditions which contributed to good phenolic ripening. Strong winds resulted in smaller berries, vigorous growth and a lighter crop, thereby favouring the concentration of fruit flavours, colour and extract in the wines.

Vineyards: Stellenbosch

Region: Helderberg ward

**in the cellar** : 100% barrel matured in 300% oak, from French coopers, for 14 months.

Mainly new barrels were used, complemented by the use of 2nd and 3rd fill barrels.

