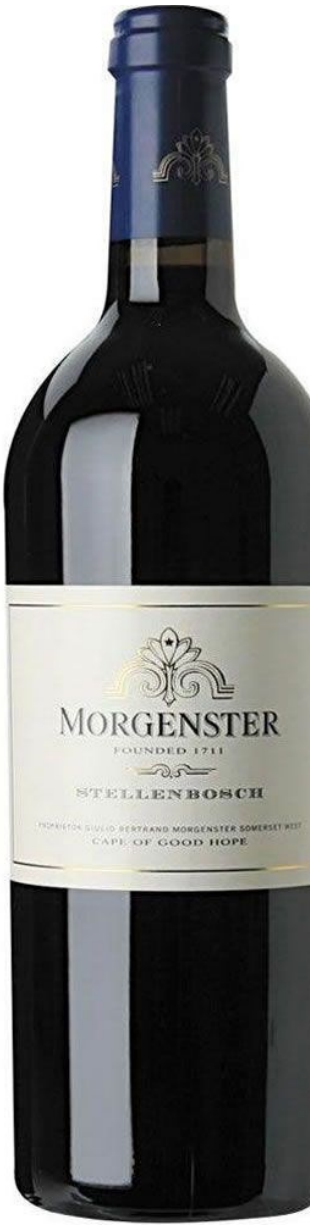
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Morgenster Estate Reserve 2003 magnum



Colour: Saturated ruby red.
Nose: Sexy aromas of dark berries, cassis and kirsch, hints of chocolate and mocha.
Palate: The palate impression offers ripe fruit, bedded in finely knitted ripe tannins. All these combine to assail the palate with a level of density, structure and viscosity to offer an outstanding mouth-feel. A liquid velvet texture is transformed by a rocky, minerally element. A complete wine with a classic elegance and excellent finish.

Think rich and bold when looking to match this wine: game, venison, lamb, goats' milk and mature cheese and interesting salad leaves.

variety : Cabernet Sauvignon | 39% Cabernet Sauvignon, 31% Cabernet Franc, 30% Merlot
winery : Morgenster Estate
winemaker : Marius Lategan
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** <2.5 g/l="">**pH :** 3.65 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 1500ml **closure :** Cork

International Wine Challenge 2014: Gold
Taj Classic Wine Trophy 2014: Bacchus Trophy
International Dijon Gourmet Fair 2013: Gold
The Wine Advocate 2011: 93 point
Platter Guide 2007: 4½ stars
Bordeaux Blend Wine Magazine 2007: Top 10
Calyon Trophy 2007: Top 10
Wine Magazine September 2006: 4 stars lyonTrophy2007:Top10
Steve Tanzer International Wine Cellar March / April 2007: 91+
Inclusion in the book "1001 Wines You Must Try Before You Die" by Neil Beckett

ageing : This, our third vintage under the Morgenster label, we consider the best to date. Older vines offer a wine with great complexity and classic elegance. We expect this wine to drink beautifully at 10 years old and it will age for a further 10.

The composition of this wine begins in the vineyard where careful pruning and canopy management ensures optimal shoot and bunch positioning. The goal is to ensure that individual vines are in perfect balance. Consistent viticultural practices combined with experimental winemaking become the precursors for specific site selection for this, our flagship estate blend. The selection process continues through harvest, hand-sorting of bunches as they enter the cellar and again after barrel maturation. The rigorous attention to detail ensures complexity, tannin structure and above all, elegance that differentiates the Morgenster blend.

in the vineyard : An outstanding vintage offered concentrated, structured and generous reds. Even growth and ripening resulted in ripe tannin structure and good skin concentration.

Vineyards: Stellenbosch
Region: Helderberg ward

in the cellar : Individual components were matured for 13 months in central French forest oak; 90% new. 25% of the Merlot and Cabernet Franc underwent malolactic fermentation in barrel.