

Morgenster Estate Reserve 2005 magnum

Colour: Deep, concentrated burgundy red; reminiscent of heavy velvet drapes.

Nose:The first impression is clearly a lovely, rich dark chocolate with attractive spicy support. There are nuances of black cherries, black berries and ripe plums.

Palate:Slightly candy-coated tannins that create the impression of the interaction between fruit, acid and tannin. The black cherries on the nose come through to the palate as cherry kernels; marzipan and stone fruit. The finish is impressively long.

Morgenster 2005 seeks a combination with game and red meats whether roast, grilled or braised; think pot roasts with creamy brown sauces! Mmmmm!

variety : Merlot | 86% Merlot, 14% Cabernet Sauvignon

winery : Morgenster Estate

winemaker : Marius Lategan

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.5 g/l pH : 3.6 ta : 5.65 g/l

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

pack : Bottle **size :** 1500ml **closure :** Cork

Stephen Tanzer 2011: 94 points

The Wine Advocate 2011: 93 points

Platter Guide 2009: 5 stars

ageing : This wine will be at its finest in 4-7 years and at least 20 years beyond.

in the vineyard : One of those strange vintages; short early and particularly challenging but despite the taxing nature of the harvest it produced exceptional quality.

Vineyard: Stellenbosch

Region: Helderberg ward

in the cellar : 100% barrel maturation in 300 litre oak from French coopers, for 15 months. 75% new and 25% 2nd fill.

Morgenster's pursuit of excellence in the flagship blend, continues unabated with 2005 being the 5th release of the Morgenster.

