

Morgenster Estate Reserve 2006 magnum

Colour: Great depth and concentration of colour. Dark hue and purple, black centre.

Nose: A gorgeous perfume of sweet roasted herbs, red and black cherries, blackberries and spice.

Palate: This wine reveals terrific intensity with youthful hints as well as some savory spice and meaty aromas. Full bodied and opulent with more structure than some previous vintages.

Most hearty red meat dished will compliment this wine. Think lamb shank or prime rib on the bone. Even if you feel the urge to go Moroccan, it won't be too much for this wine.

variety : Cabernet Sauvignon | 35% Cabernet Sauvignon, 33% Cabernet Franc, 32% Merlot

winery : Morgenster Estate

winemaker : Marius Lategan

wine of origin :

analysis : alc : 14.5 % vol rs : 2.3 g/l pH : 3.75 ta : 5.5 g/l

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

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

TASTED Journal 2012: 94.5 points

The Wine Spectator 2012: 90 points

The Wine Advocate 2011: 94 points

Mondus Vini 2011: Gold

Platter Guide 2010: 5 stars

ageing : This wine will really appreciate a bit of air up front. Restrained and sometimes quite closed at first. This already is a sign of age to come. The 2006 is pacing itself, holding firm to our beliefs that it will still be going in 10 years time

in the vineyard : Dry weather in February resulted 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

about the harvest: The 2006 vintage was characterised by uneven ripening, especially among red cultivars, as a result of cold rainy weather during the budding season. On the whole growth was good however, and the canopy sufficient, with warm dry weather in February resulting in excellent, slow ripening conditions, which contributed to good phenolic ripening

in the cellar : 100% Barrel maturation in 300 lt oak from French Coopers, for 15 months. A small percentage of open grain complemented the mainly tight grain oak selection.

