

Morgenster Estate Reserve 2008 magnum

Colour: Dark plum, concentrated centre and opaque to the edges.

Nose: Enticing with almonds, coffee and sweet caramel, and alluring sniffs of cassis and vanilla pods.

Great freshness with hits of blackberry sweetness.

Palate: Elegant entry, very plush and immediately filling. Sweeter dark berry fruit very evident, which contributes well to balancing the minerality which adds a lot of weight.

Most young bold Bordeaux blends pair well with something hearty. Big flavours abound, and team well with a prime piece of beef or lamb, accompanied by something creamy.

variety : Cabernet Sauvignon | 36% Merlot, 33% Cabernet Franc, 19% Cabernet Sauvignon, 12% Petit Verdot

winery : Morgenster Estate

winemaker : Marius Lategan

wine of origin : Stellenbosch

analysis : alc : 14.67 % vol rs : 2.13 g/l pH : 3.74 ta : 5.37 g/l

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

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

Platter Guide - 4½ stars

Robert Parker's The Wine Advocate: 90 points

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 2008 is pacing itself, holding firm to our beliefs that it will still be going in 10 years time

Magn

in the vineyard : Following good winter rains, cooler temperatures delayed bud break and eventually harvest. This had good consequences for the wines as they produced great depth of fruit and elegant structures. 2008 will be remembered for its elegant wines.

Vineyard: Stellenbosch

Region: Helderberg ward

The 2008 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 litre oak from French coopers, for 15 months. A small percentage of open grain complemented the mainly tight grain oak selection.

