

Morgenster Caruso 2013

Colour: Deep concentrated bright pomegranate red.

Nose: The most complex yet with an introduction of sweet guava, red and black cherries, rose and lilac notes and hints of ripe tomato and rooibos tea.

Palate: Balance is the name of this Italian masterpiece and Caruso does its namesake proud. Rich and elegant, having a soft, velvety feel but with enough focus and length. There is a wonderful freshness of berries and cranberry type tanginess, leaving you anticipating the next luscious sip.

This Sangiovese Rosé pairs well with most foods, from the tomato based dishes of Italy to rich dishes like grilled duck breast served with Caprese salad. It accompanies the meal through to an abundant dessert platter and is perfect with strawberries and cream.

variety : Sangiovese | 100% Sangiovese

winery : Morgenster Estate

winemaker : Henry Kotzé

wine of origin :

analysis : alc : 12.42 % vol rs : 1.62 g/l pH : 3.37 ta : 5.29 g/l va : 0.24 g/l

type : Rose **style** : Dry **body** : Medium **taste** : Fruity

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

in the vineyard : Sangiovese flourishes in Giulio Bertrand's treasured 1.8 hectares on Morgenster where it is the foundation for Tosca (Sangiovese, Merlot and Cabernet Sauvignon) and the sole cultivar in Caruso, his complex and luscious Rosé. Caruso is one of Bertrand's three Italian Collection wines, two of which are named after his favourite operas, and this "little brother of Tosca" named after Enrico Caruso, the tenor whose powerful voice was celebrated for its beauty and richness of tone.

Caruso 2013 is the fifth vintage. Winemaker Henry Kotzé tips this as the most complex to date with a lot more sweet fruit in spite of the wine being a little drier than previous vintages.

Vineyard: Stellenbosch
Region: Helderberg Ward

Vintage Conditions

A cold and wet winter delayed bud burst and initially slowed shoot growth till a warm and dry November and the warmest December in 48 years accelerated growth. The variation between day and night temperatures in January and February impacted positively on grape quality during the ripening period. Picking was done in three "tries" to reach an optimal representative flavour profile.

in the cellar : The juice was left on the skins for 4 - 6 hours to give Caruso its beautiful neon pink hue. The three portions were blended immediately after the last batch was analytically dry and kept on its primary fine lees till bottling on 29th May 2013.

