

Morgenhof Cape Late Bottled Vintage 2004

The fortified wine invites you to a nose filled with black cherries, liquorice, raisins and walnuts. These flavours follow through on ripe and rich palate covered with velvety tannins to end with a perfect balance.

variety : Touriga Nacional | 100% Touriga Nacional

winery : Morgenhof Wine Estate

winemaker : Andries de Klerk

wine of origin : Simonsberg-Stellenbosch

analysis : alc : 18.55 % vol rs : 96.9 g/l pH : 3.79 ta : 5.3 g/l

type : Fortified **style :** Sweet **body :** Full **taste :** Fruity **wooded**

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

in the vineyard : The Touriga Nacional vineyards are planted on a W slope at 170-180m above sea-level. The soil on this block varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 15-20% . Vineyard age 7 years. 3000 - 3500 vines per hectare.

about the harvest: By hand in picking baskets which get tipped in bins for transport to the cellar.

in the cellar : Received the grapes during mid morning. Crushing and de-stemming commenced and then the mash is pumped into Marionette fermentation tanks where it was cold macerated for 3 days. Yeast was then added so that fermentation could start. Mash was allowed to ferment until there was a 100g/l sugar left before fortification was done with brandy. Fermentation took place at between 20-35°C. Aerated pump-over 4 times per daily and moving one times the volume of the tank with every pump-over. The free run and press wine was added together. No malo-lactic fermentation was done. Wine was aged for 24 Months in old French oak barrels.