

Morgenster Caruso 2014

Colour: Light bright pomegranate red.

Nose: An introduction of sweet guava, red cherries, candy floss and hints of ripe tomato and rooibos tea.

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

This Sangiovese Rosé pairs well with many dishes particularly rich ones like grilled duck breast served with Caprese salad and with desserts. Strawberries and cream get elevated to a new level!

variety : Sangiovese | Sangiovese

winery : Morgenster Estate

winemaker : Henry Kotzé

wine of origin :

analysis : alc : 12.5 % vol rs : 1.21 g/l pH : 3.26 ta : 5.2 g/l va : 0.23 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

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 2014 is the sixth vintage. The close attention to detail during production has resulted in an easy drinking, delicious wine which adds pleasure to a variety of occasions and foods. Like its predecessors the 2014 vintage is expected to sell out quickly.

in the vineyard : Vineyard: Stellenbosch

Region: Helderberg Ward

Vintage Conditions

Record rain in August and November 2013 was followed by moderate summer temperatures. Nice pre-harvest rain in January lifted the freshness of the vines and the early ripening grapes were safely picked before the big rains at the beginning of April. Picking was done in two "tries" to reach an optimal representative flavour profile.

in the cellar : Bunches were sorted and green berries were picked out before being whole bunch pressed to lessen extraction of colour and tannins and to ensure a cleaner fruit expression in the resulting wine. Fermentation was in stainless steel tanks and the three portions were blended immediately after the last batch was analytically dry. The wine was kept on its primary fine lees till bottling on 29th May 2014.

