

Morgenster Nu Series 1 Sangiovese 2014

Colour: Vibrant, youthful, ruby red.

Nose: Sangiovese is a very attractive cultivar. Powerful cherry and raspberry flavours abound, wrapped in coffee, almond and vanilla undertones. Also prevalent are the more subtle notes of briar and acacia flower perfume.

Palate: Made to entice, this palate does not disappoint, offering a fruit sweetness with an appealing, lingering freshness of cherry and some dark prune. The tannins are well managed and soft, and a very more-ish acidity holds the interest.

Very good when served slightly chilled. Great on its own or paired with rare steaks, roasted game, rich and hearty chicken or mushroom dishes, and anything with tomato sauce. An extraordinary everyday drink and a pleasurable addition to a grand event!

variety : Sangiovese | 100% Sangiovese

winery : Morgenster Estate

winemaker : Henry Kotzé

wine of origin : Stellenbosch

analysis : **alc** : 12.00 % vol **rs** : 3.09 g/l **pH** : 3.66 **ta** : 5.29 g/l **va** : 0.65 g/l

type : Red **style** : Dry

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

The NU (pronounced “new”) range of single varietal wines from Morgenster present a fresh, exuberantly fruity insight into what Schaapenberg vines can achieve. The first two wines in the NU Series were a Cabernet Sauvignon and a Merlot from vintage 2012, followed by Sauvignon Blanc 2014. Sangiovese 2014 is the fourth to appear and a Cabernet Franc is waiting in the wings.

NU wines expose the heart of Morgenster winemaking which is to showcase the characteristics typical of the grape variety. They also give insights into the building blocks of Morgenster’s famed Bordeaux blends and wines in the Estate’s Italian Collection.

As with all the NU wines, Sangiovese 2014 was made for every day enjoyment to suit a wide range of tastes, occasions and meals. With Sangiovese being the great Tuscan grape of Chianti, winemaker Henry Kotzé jokes that it is Morgenster’s version of Chianti - light, fresh, fruit driven ... and great for lunch!

in the vineyard : An early ripening harvest was preceded by record rains in August and November 2013, followed by normal summer temperatures with cold evenings. Some rain in January lifted the freshness of the vines, as did further sprinklings throughout the harvest.

Vineyard: Stellenbosch
Region: Helderberg ward

