

## Morgenster Tosca 2012

Colour: Bright plum red with a lovely youthful appearance.

Nose: Fresh cranberries and flowery perfume, roasted tomatoes, cigar box with English toffee, caramel and sweet cinnamon spice.

Palate: Typical Sangiovese warmth and elegance with silky tannins and elegant structure ensure that this wine, which is still in its infancy, will offer great pleasure in years to come. It is worth giving it time to mature in the bottle to experience its full array of tertiary notes.

Tosca 2012 offers a long lasting sensation and will fuse well with the right choice of menu: Caprese and other salads, hearty savoury risottos, light lunches, hard cheeses. Great summer fare!

**variety :** Sangiovese | 60% Sangiovese, 20% Merlot, 20% Cabernet Sauvignon

**winery :** Morgenster Estate

**winemaker :** Henry Kotzé

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol rs : 2.70 g/l pH : 3.60 ta : 5.67 g/l va : 0.76 g/l

**type :** Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

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

John Platter 3½ stars

**in the vineyard :** Owner Giulio Bertrand continues to produce limited quantities of excellent Italian wines in South Africa from Italian varieties. The 2012 vintage is the ninth crop from his prized 1.8 hectare vineyard of Sangiovese. As he named his three Italian Collection wines according to his favourite operas and singer, it was inevitable that this wine would be called Tosca, being made in the Super Tuscan style from a blend of Sangiovese with traditional Bordeaux grapes.

The Sangiovese component underwent malolactic fermentation in third fill 300 litre barrels which provided early integration of the complicated tannin structure and had a stabilizing effect on the colour. Hand selected Merlot and Cabernet Sauvignon barrels complemented the flavours of the Sangiovese. The result is a classically styled wine of depth and complexity only starting on its path of evolution.

Vineyard: Stellenbosch  
Region: Helderberg ward

### Vintage Conditions

The 2012 growing season was slow and smooth. A dry winter led to reduced yields, with a cool summer allowing grapes to ripen gradually, producing promising quality.

### in the cellar :

#### Maturation

18 months barrel matured.

New tight grain French oak: 20%

Third fill barrels: 40%

Fourth fill barrels: 40%

Bottled on 3 February 2014.

