

Morgenster Nabucco 2012

Colour: Deep, concentrated, bright pomegranate red.

Nose: An introduction of sweet red and black cherries, rose petal notes and hints of ripe tomato and cinnamon spice. There are whiffs of teas and herbs with mint and lilac in the lead.

Palate: The superb balance between the sweet spice and sweet fruit, together with the cherry, cranberry type tanginess, makes for a very thought provoking and appealing palate.

This is a complete wine with heaps of elegance and essence, and great underlying power and some plushness from this Italian varietal.

Enjoy with every type of dish, from savoury risotto and Florentine beef to sweet tantalizing cheeses and dark chocolate soufflés.

variety : Nebbiolo | 100% Nebbiolo

winery : Morgenster Estate

winemaker : Henry Kotzé

wine of origin : Stellenbosch

analysis : alc : 13.50 % vol rs : 2.82 g/l pH : 3.51 ta : 5.73 g/l va : 0.74 g/l

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

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

ageing : Refined and deeply nuanced, Nabucco 2012 will need a few years to come together and will still offer much pleasure at age 20.

in the vineyard : Owner Giulio Bertrand continues to produce limited quantities of excellent Italian wines in South Africa from Italian varieties. The 2012 vintage of Nabucco, one of Morgenster's three Italian Collection opera themed wines, is the ninth crop from his prized Nebbiolo vineyard.

Primary fermentation was completed in stainless steel tanks and the cap was macerated with gentle punch downs as well as remontage. The wine was left on the skins for some post fermentation maceration for a further 10-14 days, then underwent malolactic fermentation in 300 liter barrels. After racking once the wine was left on fine lees for the full duration of maturation, providing early integration of the complicated tannin structure as well as adding creaminess to the mouth feel. Two further rackings were done, followed by a coarse screen filtration at bottling.

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 maturation period in barrel: 5% in new tight grain French oak, 95% in third fill barrels

Bottling on 8 February 2014

