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Morgenster Estate Reserve 2005



Colour: Deep, concentrated burgundy red; reminiscent of heavy velvet drapes.
Nose: The first impression is clearly a lovely, rich dark chocolate with attractive spicy support. There are nuances of black cherries, black berries and ripe plums.
Palate: Slightly candy-coated tannins that create the impression of the interaction between fruit, acid and tannin. The black cherries on the nose come through to the palate as cherry kernels; marzipan and stone fruit. The finish is impressively long.

Morgenster 2005 seeks a combination with game and red meats whether roast, grilled or braised; think pot roasts with creamy brown sauces! Mmmmm!

variety : Merlot | 86% Merlot, 14% Cabernet Sauvignon
winery : Morgenster Estate
winemaker : Marius Lategan
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.5 g/l **pH :** 3.6 **ta :** 5.65 g/l
type : Red **style :** Dry **body :** Full **taste :** Mineral **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

John Platter 2009: 5 stars
Decanter 2009: Silver
Stephen Tanzer 2011: 94 points
The Wine Advocate 2011: 93

ageing : This wine will be at its finest in 4-7 years and at least 20 years beyond.

in the vineyard : One of those strange vintages; short early and particularly challenging but despite the taxing nature of the harvest it produced exceptional quality.

Vineyard: Stellenbosch
Region: Helderberg ward

about the harvest: Morgenster's pursuit of excellence in the flagship blend, continues unabated with 2005 being the 5th release of the Morgenster. The focus on any particular vintage begins straight after the previous harvest, right through the dormant winter period to ensure the evolution of the vineyard itself is managed as precisely as we manage the evolution of the bottled wine.

Over a period of 11 harvests each vineyard has presented its own pedigree to deliver the concentration and intensity required for wines of such eminence. The spotlight on quality determines not only the complexity of the particular vintage, but its ability to evolve over a number of years. In a quest to show his wines as they approach their prime, Giulio Bertrand releases only a portion on the date of launch; the balance is kept in pristine condition, evaluated at six month intervals and released in batches that showcase its progression. This provides Morgenster with an unusual offering to both private consumers and trade; the ability to provide several vintages of the same label – all direct from the original cellar.

in the cellar : 100% barrel maturation in 300 litre oak from French coopers, for 15 months. 75% new and 25% 2nd fill.

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