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Morgenster Estate Reserve 2006



Colour: Great depth and concentration of colour. Dark hue and purple, black centre.
Nose: A gorgeous perfume of sweet roasted herbs, red and black cherries, blackberries and spice.
Palate: This wine reveals terrific intensity with youthful hints as well as some savory spice and meaty aromas. Full bodied and opulent with more structure than some previous vintages.

Most hearty red meat dished will compliment this wine. Think lamb shank or prime rib on the bone. Even if you feel the urge to go Moroccan, it won't be too much for this wine.

variety : Cabernet Sauvignon | 35% Cabernet Sauvignon, 33% Cabernet Franc, 32% Merlot
winery : Morgenster Estate
winemaker : Marius Lategan
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.3 g/l **pH :** 3.75 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

TASTED Journal 2012: 94.5 points
The Wine Spectator 2012: 90 points
The Wine Advocate 2011: 94 points
Mondus Vini 2011: Gold
Platter Guide 2010: 5 stars

ageing : This should be at its finest in 5-8 years and last for two decades or more.

For the second year running Morgenster has led out its flagship Morgenster Bordeaux blend crowned with the coveted 5 star John Platter award. The sixth vintage under this label reverts to three Bordeaux cultivars, Cabernet Sauvignon, Cabernet franc and Merlot, blended in almost equal proportions for the first time since the 2003 vintage.

Owner Giulio Bertrand believes in showing his wines as they approach their prime, releasing only a portion at launch date. The balance is evaluated and released in batches that showcase its progression. Even with the extended post bottling time the 2006 vintage is only beginning to display its potential. It already presents a seductive harmony of fruit and tannin and its best delights are still to come... if you can resist it now.

in the vineyard : Dry weather in February resulted in excellent, slow ripening conditions which contributed to good phenolic ripening Strong winds resulted in smaller berries, vigorous growth and a lighter crop, thereby favouring the concentration of fruit flavours, colour and extract in the wines.

Vineyards: Stellenbosch
Region: Helderberg ward

about the harvest: The 2006 vintage was characterised by uneven ripening, especailly among red cultivars, as a result of cold rainy weather during the budding season. On the whole growth was good however, and the canopy sufficient, with warm dry weather in February resulting in excellent, slow ripening conditions, which contributed to good phelonic ripening

in the cellar : 100% Barrel maturation in 300 litre oak from French Coopers, for 15 months. A small percentage of open grain complemented the mainly tight grain oak selecttion.