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Morgenster Estate Reserve 2004



Colour: Dense purple with great depth and concentration.
Nose: Terrific intensity and purity highlight a gorgeous perfume of sweet black cherries, roast herbs, meat juices, kirsch, blackberries, spice ... as the wine evolves the aromas come in waves.
Palate: If pressed for a one word descriptor, opulent would be the word for the 2004 Flagship of the Morgenster Estate. It's full bodied with more structure, tannin and delineation than the top vintages 2003 and 2001.

Matches abound! Try rich risottos, rare roast meats, a simple pasta with Morgenster Extra Virgin Olive Oil and fresh herbs, crispy duck or pepper crusted tuna.

variety : Merlot | 69% Merlot, 17% Cabernet Franc, 14% Cabernet Sauvignon
winery : Morgenster Estate
winemaker : Marius Lategan
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 2.6 g/l **pH :** 3.68 **ta :** 5.8 g/l
type : Red **style :** Dry **body :** Full **taste :** Mineral **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Platter Guide 2008: 4½ stars
Bordeaux Blend, Wine Magazine 2008: Top 10
Wine Magazine 2008: Editor'sChoice
Wine Magazine 2008: Smart Investment
Decanter Magazine Awards 2008: Gold
Mundus Vini 2008: Gold
Invited to compete in the Tri-Nations Challenge 2008

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

Mother nature's authority in this vintage was clearly stamped, we showed our respect by reflecting the dominance of the earlier ripening Merlot – the first time ever in this our Flagship blend.

The composition of this wine begins in the vineyard where careful pruning and canopy management ensure optimal shoot and bunch positioning. The goal is to ensure that individual vines are in perfect balance. Consistent viticultural practices combined with experimental winemaking become the precursors for specific site selection. Ten year's experience has made the selection process a whole lot clearer as the vines mature and reveal to us their true potential. The selection process continues through harvest, hand-sorting of bunches as they enter the cellar and again after barrel maturation. Rigorous attention to detail ensures complexity, tannin structure and above all, that signature elegance that differentiates the Morgenster blend.

in the vineyard : A challenging vintage with much debate over the optimum ripening status of the grapes. Strict crop thinning (green harvest) was employed to ensure the quality. The season was almost 4 weeks later than 2003; with the Merlot coming up trumps!

Vineyards: Stellenbosch
Region: Helderberg ward

in the cellar : Individual components matured for 13-14 months in 300 litre French forest oak; almost entirely new. The Merlot component underwent malolactic fermentation in the barrel.Mother nature's authority in this vintage was clearly stamped. The composition of this wine begins in the vineyard where careful pruning and canopy management ensure optimal shoot and bunch positioning. The goal is to ensure that individual vines are in perfect balance. Consistent viticultural practices

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