

## Morgenster Caruso 2015

Colour: Bright light pomegranate.

Nose: An introduction of sweet guava, red cherries, candy floss and hints of ripe tomato and savoury herbaceousness.

Palate: Balance is the name of this Italian masterpiece and Caruso does its namesake proud. Rich and elegant, it has a soft, velvety feel but with enough focus and length. There is a wonder full freshness of berries and cranberry type tanginess which leaves you anticipating the next blissful sip.

This Sangiovese Rosé pairs well with many dishes particularly rich ones like grilled duck breast served with Caprese salad and with desserts. Strawberries and cream get elevated to a new level!

**variety :** Sangiovese | Sangiovese

**winery :** Morgenster Estate

**winemaker :** Henry Kotzé

**wine of origin :** Stellenbosch

**analysis :** alc : 12.5 % vol rs : 2.0 g/l pH : 3.4 ta : 5.3 g/l va : 0.27 g/l

**type :** Rose **style :** Dry **body :** Medium **taste :** Herbaceous

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

Sangiovese flourishes in Giulio Bertrand's treasured 1.8 hectares on Morgenster where it is the foundation for Tosca (Sangiovese, Merlot and Cabernet Sauvignon) and the sole cultivar in Caruso, his complex and luscious Rosé. Caruso is one of Bertrand's three Italian Collection wines, two of which are named after favourite operas, Nabucco and Tosca, and this "little brother of Tosca" named after Enrico Caruso, the tenor whose voice was celebrated for its richness of tone.

Caruso 2015 is the seventh vintage and Bertrand says it reminds him of "the taste of summer". Easy drinking, it adds pleasure to a variety of occasions and foods.

### in the vineyard :

Early budding, flowering and grape set were caused by a warmer November and December with November 2014 being the last nice wet spell. This was a good harvest with 2015 wines showing great quality. Picking was done in three selections to reach an optimal representative flavour profile.

Vineyard: Stellenbosch

Region: Helderberg Ward

**in the cellar :** The grapes were whole bunch pressed to lessen extraction of colour and tannins and to ensure a cleaner fruit expression in the resulting wine. Fermentation was in stainless steel tanks and the three portions were blended immediately after the last batch was analytically dry. The wine was kept on its primary fine lees till bottling on 20th April 2015.

