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Morgenster Nu Series 1 Cabernet Franc 2014

Colour: Deep ruby purple, with a beautiful youthful hue.
Nose: Some classical Cabernet franc traits are already evident in the lush cassis concentrated fruit and cinnamon, with peanut and clove like spice also playing a part.
Palate: A delicious example of young Cabernet franc. Rich red fruit flavours abound; black currants, cherries and plums. Undertones of warm spice and tobacco.

This wine is typically South African: friendly, inviting and accessible. Given the nature of South Africans, they like anything over a fire. So my ideal would be to pair it with roasted lamb cutlets and greens, or a lemon and herb chicken with mielie pap and smoor.



variety : Cabernet Franc | 100% Cabernet Franc
winery : Morgenster Estate
winemaker : Henry Kotzé
wine of origin : Stellenbosch
analysis : **alc :** 13.52 % vol **rs :** 2.8 g/l **pH :** 3.55 **ta :** 5.7 g/l **va :** 0.65 g/l
type : Red **style :** Dry **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

In 2007 Morgenster started its replanting strategy by uprooting close to 50% of the then 40 ha of vineyard. This was based on a 12 year history of the vineyard, in line with owner Giulio Bertrand's objective of producing Morgenster flagship quality in each vineyard. That have not yet reached the maturity levels required for inclusion in Morgenster's Bordeaux blends, yet they are already showing their pedigree and presenting luscious fruit and velvety tannins.

Bertrand created the NU Series so consumers can experience the exuberant fruity wine style coming from young vines in a single varietal format. Even though they were made to be enjoyed soon, they still carry the Morgenster signature with some typical traits you cannot get away from - a fruit driven experience.

in the vineyard : **Vintage Conditions:** Record rain in August and November 2013 made for a great start to the season. There was a good follow up of summer temperatures, really cold evenings, a nice pre-harvest rain in January just to lift the freshness of the vines and sprinklings of rain throughout the harvest. Luckily it was quite an early ripening harvest so we could take off our grapes perfectly.