

Morgenster Tosca 2013

Colour: Bright red, youthful purple edge.

Nose: Focusing on the nose allows Sangiovese to display its glorious array of flavours. Deep scented fruit and sweet spices emerge, with wafts of herbaceous and meaty notes.

Palate: Sangiovese takes the driving seat on this flavour adventure. Soft velvety tannins direct the intensity of various taste sensations. It is a naturally balanced wine, with acidity and fruit sweetness playing off each other.

Tosca 2013 offers a long lasting sensation that fuses well with food, particularly Caprese and other salads, hearty savoury risottos, light lunches, hard cheeses. Great summer fare!

variety : Sangiovese | 76% Sangiovese, 12% Merlot, 12% Cabernet Sauvignon

winery : Morgenster Estate

winemaker : Henry Kotzé

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.83 g/l pH : 3.71 ta : 5.31 g/l va : 0.75 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**

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

Stephen Tanzer 90 points (2017)

John Platter 4 stars (2016)

Tim Atkin 93 points (2016)

Giulio Bertrand's belief that great Italian wine can be made in the Italian manner from great imported Italian clones on Morgenster is increasingly being shared internationally.

His passion for his three Italian Collection wines – Tosca, Nabucco and Caruso - continues unabated with the launch of this seventh wine to be made in the Super Tuscan style of primarily Sangiovese blended with noble Bordeaux varieties. He named these wines after his favourite operas and singer and it naturally followed that this wine would be called Tosca.

Tosca 2013 is a classically styled wine of depth and complexity only starting on its path of evolution. Winemaker Henry Kotzé says it is drinking beautifully now and will approach perfection in seven years' time.

in the vineyard :

Vineyard: Stellenbosch

Region: Helderberg ward

Vintage Conditions

A colder, wetter winter than usual preceded even budding. Cold weather continued until the warmest December in 48 years, followed by a wetter than usual January and February. The greater variation between day and night temperatures positively impacted on grape quality during the ripening period and resulted in a good harvest.

in the cellar :

Maturation

New tight grain French oak: 20%

Third fill barrels: 40%

Fourth fill barrels: 40%

18 Months maturation period.

Bottled 22 August 2015

