

Morgenster Lourens River Valley 2012

Colour: Opaque heart, with vibrant brick red edges.

Nose: Initial aromas are of black and red cherries, strawberry shortcake and cassis. There are also intriguing earthy and spicy nuances of liquorice, vanilla and sweet cinnamon. Aeration will release plum, mulberry and raspberry notes.

Palate: Silky smooth and sweet, with luscious ripe fruit woven into elegantly constructed tannins. This wine will reward even further if decanted.

Pairs well with big flavored meat dishes as well as roast duck, poultry and ostrich served with salad and a well-aged balsamic dressing. A great match with Italian dishes like wild mushroom risotto with truffle oil, a rocket and basil salad, or roast lamb with black olive paste.

variety : Cabernet Franc | 71% Cabernet Franc, 24% Merlot, 5% Cabernet Sauvignon

winery : Morgenster Estate

winemaker : Henry Kotzé

wine of origin : Stellenbosch

analysis : alc : 14.4 % vol rs : 2.5 g/l pH : 3.58 ta : 5.8 g/l

type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**

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

John Platter 4½ stars

Stephen Tanzer 92 points (2017)

Morgenster's sibling Bordeaux blend is designed in an inviting and easily accessible style to let the fruit do the talking first while still reflecting a beautiful balance between fruit, tannins and acidity. Evolution and longevity are also a part of this process, as in Morgenster Reserve, the flagship Bordeaux blend.

Grapes came from vineyards with a diversity of soils, from deep decomposed granite to the stonier decomposed Table Mountain Sandstone. The wine spent an additional one to two weeks on the skins post fermentation. The Cabernet component underwent malolactic fermentation in third fill 300 litre barrels which provided early integration of the complicated tannin structure and had a stabilizing effect on the colour.

Winemaker Henry Kotzé says Morgenster Lourens River Valley 2012 will continue to surprise and delight for the next 15 years.

in the vineyard :

Vineyard: Stellenbosch

Region: Helderberg ward

Vintage Conditions

2012 was the third dry growing season in a row. That, combined with a cool start to spring, reduced fruit set. January was very hot, followed by cool and dry conditions which allowed sugars to ripen gradually and delayed harvest start. The last grapes were crushed two to three weeks later than usual.

in the cellar :

16 months in French oak as follows: New Oak 30%, 2nd fill 10%, 3rd fill 20%, 4th fill 20%, 5th fill 20%

Bottling was done on 5 February 2014.

