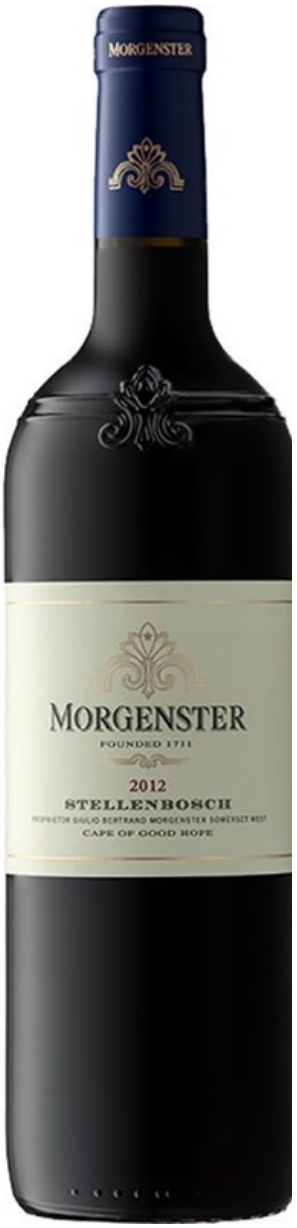
wine.co.za
easiest way to buy wine

Morgenster Estate Reserve 2012



Colour: Dense, rich plum, ruby red.
Nose: Terrific intensity! Gorgeous perfume, enticing with each whiff. Plum, red and black berry richness, almonds and coffee with toffee and classical pencil shavings, cigar box and cassis.
Palate: Mouth filling elegance has sweeter, dark berry fruit engulfed in mouth caressing tannins. Fine balance of acidity over minerality contributes to harnessing the fruit's youthfulness.

Will enhance big flavoured meals, structured and hearty dishes, and any food presenting rich and bold flavours.

variety : Merlot | 72% Merlot, 16% Petit Verdot, 12% Cabernet Sauvignon
winery : Morgenster Estate
winemaker : Henry Kotzé
wine of origin : Stellenbosch
analysis : **alc :** 14.51 % vol **rs :** 2.5 g/l **pH :** 3.57 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

James Suckling 92 points (2018)
John Platter 4 ½ stars
Stephen Tanzer 92+ points (2017)

ageing : A wine with great depth and complexity which Henry punts as outlasting 20 years.

Winemaker Henry Kotzé is elated with the Estate's 2012 Bordeaux flagship blend and its long term potential. A great vintage, maturing vines varying from seven to 18 years old and carefully selected clonal material have let him craft a wine which showcases fruit and the Schapenberg terroir within the Morgenster flagship style developed with winemaker consultant Pierre Lurton of Château Cheval Blanc.

Grapes were derived from vineyard sites with a diversity of soils, from deep decomposed granite to stonier decomposed Table Mountain Sandstone. All components underwent malolactic fermentation in new and second fill 300 litre barrels which enabled early integration of the complicated tannin structure and had a stabilizing effect on the colour.

Already intensely rewarding to nose and palate, Henry says Morgenster Reserve 2012 will be creating memories from now until as far as 20 years into the future.

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 : Maturation: 18 months in tight grain French oak barrels, around 60% in new oak and 20% each in second and third fill barrels. Bottled on 10 February 2014.