

## Morgenster Caruso 2017

Colour: Light bright blush pink

Nose: Great intensity of sweet black cherry and pomegranate, lingering spice and herbaceousness, subtle hints of rooibos tea and candy floss

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. It is also great with desserts like strawberries and cream.

**variety :** Sangiovese | Sangiovese

**winery :** Morgenster Estate

**winemaker :** Henry Kotzé

**wine of origin :** Stellenbosch

**analysis :** alc : 12.5 % vol   rs : 1.61 g/l   pH : 3.19   ta : 5.38 g/l   va : 0.5 g/l

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

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

A complex rosé made of pure Sangiovese, Morgenster Caruso 2017 is one of owner Giulio Bertrand's three Italian styled wines, two of which are named for 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.

2017 is the ninth vintage from the Estate's 1.8 ha. block of Sangiovese. Cellar master Henry Kotzé picked in three "tries" to reach an optimal representative flavour profile which Bertrand says reminds him of "the taste of summer in Italy".

**in the vineyard :** The run up to ripening of the 2017 harvest was very dry, with insufficient winter rains and very little during budding. Happily the result was smaller and looser bunches with great concentration, flavour development and fantastic wines. As runaway veld fires at the start of the year had been a concern, all Morgenster's vineyard blocks were analysed to ensure no smoke-affected vines were used in production.

**in the cellar :** Grapes were whole bunch pressed to lessen extraction of colour and tannins and ensure a cleaner fruit expression. 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 preparations were made to bottle on 27 April 2017.

