

Morgenster Nabucco 2014

Colour: A sparkling bright red with a see through garnet heart, lighter towards the edges.

Nose: As with the best Nebbiolo wines in the world, this nose is intriguingly different from the typical. It promotes spice and flavors of the earth rather than flouting fruit sweetness. There is a herbaceous intensity of lilac, thyme, lavender and basil flower and a spicy sweetness of cinnamon, nutmeg and clove.

Palate: The flavours are complex, lingering and enticing, put together with sweet strawberry, pomegranate and a cherry acidity zing. Tannins abound and form the tactile aspect to a thought provoking experience.

Fragrantly superb on its own, this wine also pairs well with food like a prime cut of beef accompanied by a rich sauce. It complements mature cheeses, dark cacao chocolate and something sweet.

variety : Nebbiolo | 100% Nebbiolo

winery : Morgenster Estate

winemaker : Henry Kotzé

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.2 g/l pH : 3.55 ta : 6 g/l va : 0.66 g/l

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

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

John Platter 4 stars

ageing : Cellar master Henry Kotzé says this deeply nuanced wine will still offer much pleasure in 20 years' time

Morgenster Nabucco 2014 is owner Giulio Bertrand's first certified "Single vineyard wine" and appears under a slightly changed label.

It was made in the Italian manner on the Estate from the 11th crop delivered from Bertrand's prized 1.6 ha. Nebbiolo vineyard of Italian clones.

Nabucco 2014 delivers the feeling of gravitas normally associated with international Nebbiolo. As there are not many wines made of this cultivar in South Africa it is seen as a benchmark by many, validating Bertrand's passion and investment to make great Italian wines on Morgenster.

in the vineyard : Vineyard: Stellenbosch
Region: Helderberg ward

Vintage Conditions

Record rains in August and November 2013 were followed by normal summer temperatures and really cold evenings. A nice preharvest rain in January lifted the freshness of the vines with further sprinklings throughout harvest. With an early ripening we could take off our grapes before the big rains at the beginning of April.

in the cellar : 18 months maturation period in tight grain French oak barrel: New Oak 5% third fill barrels 95%

Bottling took place on 9 February 2016

