

Morgenster Tosca 2014

Colour: Bright red, youthful purple edge.

Nose: Sangiovese displays its glorious array of aromas! Deep scented fruit, sweet succulent spice and hearty, sometimes meaty, savoury herbaceous spice.

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.

Great for an indulgent start to any culinary affair, and pairs perfectly with any soulful dishes made with love. Fresh ingredients will be accentuated in dishes like ripe pomodoro and parmesan risotto, or spaghetti with spicy rich bolognese sauce.

variety : Sangiovese | 75% Sangiovese, 12.5% Merlot, 12.5% Cabernet Sauvignon

winery : Morgenster Estate

winemaker : Henry Kotzé

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 2.9 g/l pH : 3.63 ta : 5.4 g/l va : 0.75 g/l

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

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

John Platter 4 stars (2017)

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. Morgenster Tosca 2014 was born out of his desire to show the amazing promise of South African Sangiovese.

Named for Bertrand's love of the Italian opera of the same title, Morgenster Tosca 2014 is the 11th crop from his prized 1.8 ha vineyard of Sangiovese. Selected Merlot and Cabernet Sauvignon barrels were chosen by cellar master Henry Kotzé to complement the Sangiovese and crafted in the Super Tuscan style to appeal to a variety of palates.

Appearing under a slightly amended label, Morgenster Tosca 2014 is a classically styled wine of depth and complexity, only starting on its path of evolution

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 :

Maturation

New tight grain French oak: 20%

Third fill barrels: 40%

Fourth fill barrels: 40%

18 Months maturation period.

Bottled 22 August 2015

