

## Morgenster Lourens River Valley 2013

Colour: Opaque with vibrant, deep ruby 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 aromas.

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

Able to complement 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 | 47% Merlot, 34% Cabernet Franc, 12% Petit Verdot & 7% Cabernet Sauvignon

**winery** : Morgenster Estate

**winemaker** : Henry Kotzé

**wine of origin** : Stellenbosch

**analysis** : alc : 14.5 % vol rs : 2.6 g/l pH : 3.6

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

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

John Platter 4½ stars  
Tim Atkin 92 points (2016)

The thinking behind the Morgenster Lourens River Valley Bordeaux blend is to create a wine in an inviting and easily accessible style where fruit is very evident but balanced against tannins and acidity. Being a true reflection of terroir, wonderful evolution and longevity are also a part of this process.

Appearing under a slightly changed label for the first time, Morgenster Lourens River Valley 2013 was blended in consultation with Pierre Lurton of Château Cheval Blanc. Pristine fruit came from nine to 21 year old vines in vineyards with a diversity of soils, from deep decomposed granite to the stonier decomposed Table Mountain Sandstone. Clonal material was selected to suit the style cellar master Henry Kotzé was aiming for.

This is a rewarding wine, comments Kotzé, adding that decanting will further release its complex plum, mulberry and raspberry aromas.

**in the vineyard** : Vineyard: Stellenbosch

Region: Helderberg ward

### Vintage Conditions

A later but even bud burst followed the cold wet winter of 2012, with conditions continuing till after berry set in October. November was drier and warmer and December the warmest in 48 years. The greater variation between day and night temperatures during January and February, however, positively impacted grape quality during the ripening period.

**in the cellar** : New Oak 30%,

2nd fill 10%

3rd fill 20%,

4th fill 20%

5th fill 20%

Bottling was done on 23 April 2015

