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Morgenster Estate Reserve 2013

Colour: Dence, rich plum, ruby red.
Nose: Terrific intensity! Gorgeous perfume, enticing perfume of plum. Plum, red and black berry richness, almonds and coffee with toffee and classical pencil shavings, cigar box and cassis.
Palate: Mouth filling elegance with a cashmere feel of finely interwoven tannins engulfing sweeter, dark berry fruit. A fine balance of acidity over minerality contributes to harnessing the youthfulness of the fruit.

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



variety : Merlot | 39% Merlot, 30% Cabernet Sauvignon, 18% Petit Verdot and 13% 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 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Full **taste :** Herbaceous **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

John Platter 4 ½ stars
Tim Atkin 94 points (2016)

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

2013 was another great vintage, and in line with the Estate's philosophy behind its flagship Bordeaux blend, Morgenster Estate Reserve 2013 reflects its exceptional terroir in the best possible blend from a great harvest. The wine appears under a slightly amended version of its iconic label for the first time.

As usual blending was done in consultation with Pierre Lurton of Château Chevel Blanc and cellar master Henry Kotzé is more than happy with the result: "This is Morgenster Reserve, so expect nothing less than amazing. These wines are crafted from the Schapenberg mountainsides to create memories from now until 20 years in the future", he says.

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 : 18 months in French oak.
New Oak 60%,
2nd fill 20%
3rd fill 20%,

Bottling was done on 23 April 2015.