

Morgenster Cabernet Sauvignon 2013

Colour: Deep ruby purple, with a beautiful youthful hue.

Nose: Classical Cabernet Sauvignon traits of lush cassis concentrated fruit are very evident with capsicum and eucalyptus freshness also playing a part.

Palate: Sumptuously smooth with some fine tannins to broaden palate weight. A delicious example of young Cabernet. Rich red fruit flavours abound, layering black currants, cherries and plums and undertones of warm spice and tobacco.

A good wine to start on before dinner and to partner with rich meats, garlic and herbed chicken, vegetable casseroles and goats cheese quiche.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Morgenster Estate

winemaker : Henry Kotzé

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.40 g/l pH : 3.6 ta : 5.30 g/l va : 0.64 g/l

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

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

John Platter 3½ stars

ageing : Even though these wines aren't produced to age for as long as Morgenster's flagship red, they will keep for 5 - 8 years. Made to enjoy young and fresh.

The Morgenster single varietal range is made in an accessible fruit driven style to enhance the unique varietal characteristics that the Morgenster terroir lends to these popular grapes.

in the vineyard : In 2007 Morgenster started its replanting strategy by uprooting close to 50% of the then 40 ha of planted vineyard sites. This was based on a 12 year history of each vine, in line with owner Giulio Bertrand's objective of having each vine producing Morgenster flagship quality. The Estate now has 5.5 ha of young bearing vines of Cabernet Sauvignon and Merlot. Between three and four years old, the vines have not yet reached the maturity levels required for inclusion in Morgenster's Bordeaux blends, yet they are already showing their pedigree and presenting luscious fruit and velvety tannins

about the harvest: We enjoyed a much colder and wetter winter than usual during 2012. Later, even budding in the vineyards boded well. Cold weather continued after bud burst followed by the warmest December in 48 years. January and February were wetter than usual. The greater variation between day and night temperatures had a positive impact on grape quality during the ripening period and this was a good harvest.

in the cellar : Bertrand created the NU Series so consumers can experience the exuberant fruity wine style coming from these young vines in a single varietal format. Even though they were made to be enjoyed soon, they are still Morgenster wines with some typical traits you cannot get away from, one being the velvety soft tannins which broaden the palate weight and add an extra dimension to a very fruit driven experience. This palate weight will gain prominence as the vines mature and will be monitored very intently, eventually being the deciding factor as to when these vines will make the jump up to the star-studded Morgenster Bordeaux blend league.

Fermentation in small stainless steel tanks with minimal extraction to allow for the pronounced fruit flavours in the wine. Directly after fermentation on skins the wine was transferred to old, small barriques for 6 - 8 months. The wine was bottled in the year of harvest.

