

Morgenster Vespri 2017

Nose: Initially flinty minerality, but also a sweet muscat perfume, yellow fruit and ripe peaches.

Palate: Beautifully balanced: a zingy acidity but not overwhelming, a full flavoursome palate, crisp and dry, overlaid with sweet muscat fruit notes.

Delicious on its own and versatile with food, the first choice being anything from the ocean as this wine was born to an island rich in seafood variety and abundance.

variety : Vermentino | 100% Vermentino

winery : Morgenster Estate

winemaker : Henry Kotzé

wine of origin : Stellenbosch

analysis : alc : 12.88 % vol rs : 1.9 g/l pH : 3.19 ta : 6.00 g/l va : 0.29 g/l

type : White **style :** Dry **body :** Light **taste :** Fruity

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

Morgenster Vespri 2017, made from Vermentino, marks the entrance of the fourth of Giulio Bertrand's opera themed Italian Collection wines and is part of his project to produce excellent wine in South Africa from Italian cultivars.

in the vineyard : The run up to ripening was very dry with insufficient winter rains and very little during budding. Heavy winds in November and December did not help water retention of the small amounts of falling vapor. Vermentino however is used to a limited water supply and this clone from the Italian island of Sardinia flourishes on rock and sun with little water.

in the cellar : Grapes were whole bunch pressed to lessen extraction of tannins and ensure a cleaner fruit expression. Fermentation was in stainless steel tanks and the wine was kept on its primary fine lees till preparations were made to bottle on 27 April 2017.

