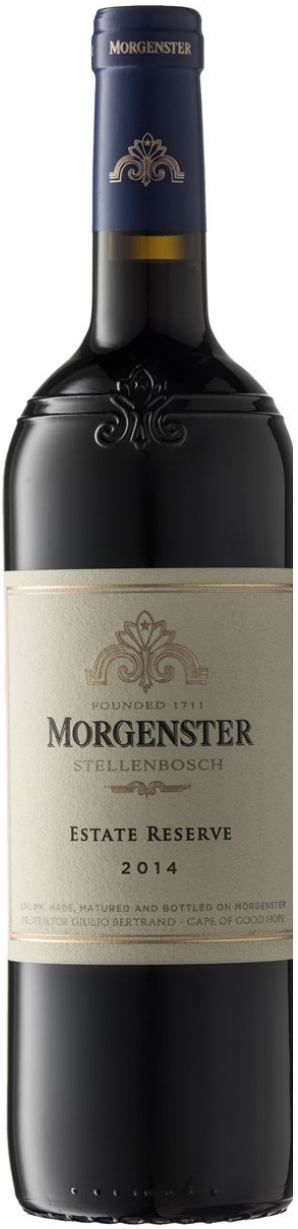
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# Morgenster Estate Reserve 2014




Colour: Dense, rich plum, ruby red
Nose: Terrific intensity! Gorgeous enticing perfume of plum, red and black berry richness, almonds and coffee with toffee, and classical pencil shavings, cigar box and cassis.
Palate: Terrific intensity! Gorgeous enticing perfume of plum, red and black berry richness, almonds and coffee with toffee, and classical pencil shavings, cigar box and cassis.

Will enhance big flavored meals, structured and hearty dishes, and those presenting rich and bold flavors.

**variety :** Cabernet Sauvignon | 36% Cabernet Sauvignon, 36% Merlot, 14% Cabernet Franc, 14% Petit Verdot
**winery :** Morgenster Estate
**winemaker :** Henry Kotzé
**wine of origin :** Stellenbosch
**analysis :** **alc :** 14.50 % vol **rs :** 2.90 g/l **pH :** 3.56 **ta :** 5.9 g/l
**type :** Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
**pack :** Bottle **size :** 750ml **closure :** Cork

2018 Six Nations Wine Challenge - Bordeaux Trophy

2019 Veritas Awards - Double Gold

Morgenster Estate Reserve 2014 once again showcases the Estate's philosophy behind its flagship wine, which is to reflect Morgenster's exceptional terroir in the best possible blend created within harvest conditions.

Grapes from carefully selected clonal material came from vineyard sites with a diversity of soils, from deep decomposed granite to stonier decomposed Table Mountain Sandstone. Vines, varying in age from 10 to 22 years, yielded pristine fruit.

As usual blending was done in consultation with Pierre Lurton of Château Cheval 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 :** Record rains in August and November 2013 were followed by normal summer temperatures and very cold evenings. A nice pre-harvest rain in January lifted the freshness of the vines with further sprinklings throughout harvest.

**in the cellar :** 18 months in French oak. New Oak 60%, 2nd fill 20% 3rd fill 20%, Bottling was done on 10 February 2016.