

## Morgenster Caruso 2018

Colour: Light bright blush pink

Nose: As with any Sangiovese the flavours are packed with fruit - red and black cherry and pomegranate, with interesting spice and some mocha or coffee notes, with subtle hints of rooibos tea and candy floss.

Palate: Balance is the name of this Italian masterpiece and Caruso does its namesake proud. Rich and elegant, it has a soft, velvety feel but with enough focus and length. There is a wonderful freshness of berries and cranberry type tanginess which leave you anticipating the next luscious sip.

Caruso 2018 pairs well with many dishes, particularly rich ones like grilled duck breast served with Caprese salad. Enjoy it too with desserts like strawberries and cream.

**variety** : Sangiovese | 100% Sangiovese

**winery** : Morgenster Estate

**winemaker** : Henry Kotzé

**wine of origin** : Stellenbosch

**analysis** : alc : 12.5 % vol rs : 1.21 g/l pH : 3.44 ta : 5.39 g/l va : 0.3 g/l

**type** : Rose **style** : Dry **taste** : Fruity

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

Morgenster Caruso 2018 is a complex rosé made of pure Sangiovese and is one of owner Giulio Bertrand's Italian style wines. Three of his Italian Collection wines are named for favourite operas, Nabucco, Tosca and Vespri. This "little brother of Tosca" is named after Enrico Caruso, the tenor whose voice was celebrated for its richness of tone.

Caruso 2018 is the tenth vintage from the Estate's 1.8 ha. block of Sangiovese. Picking was done in three "tries" to reach an optimal representative flavour profile, one which Bertrand says reminds him of "the taste of summer in Italy".

Morgenster Caruso 2018 is an easy drinking wine on its own and is a great accompaniment to food. The wine's popularity continues to grow, and each year it sells out just before the new vintage release is ready.

**in the vineyard** : Slightly later budding followed a very dry winter. Then there were record low levels of spring rain and a dry January. A cooling 20mm shower in mid-February, dropping temperatures and cold nights almost halted sugar accumulation for a few weeks allowing fruit expression and structure to come together beautifully.

2018 was a great year!

**in the cellar** : The first two pickings were whole bunch pressed, with berries crushed in the third picking. Fermentation was in stainless steel tanks. The three portions were blended immediately the last batch was analytically dry. The wine was kept on its primary fine lees till preparations for bottling on 3 May 2018.

