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Morgenster Cuvee Alessandra 2016

Colour: Yellow white, with a green tinge
Nose: Fruit aplenty with biscuit and yeast coming to the fore. Beautiful minerality and river stone neutrality
Palate: Soft lingering mousse with a very fine persistent bubble. There is great expression of Cabernet Franc fruit in a sweeter style even though no dosage was added. Fullness and an impressive length of stay on the palate with good wood integration.



variety : Cabernet Franc | 100% Cabernet Franc
winery : Morgenster Estate
winemaker : Henri Kotze
wine of origin : Stellenbosch
analysis : **alc :** 12.37 % vol **rs :** 1.7 g/l **pH :** 3.24 **ta :** 5.2 g/l **va :** 0.36 g/l
type : Cap_Classique **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Morgenster owner Giulio Bertrand delights in innovation and has once again delivered the unexpected in his Estate's first sparkling wine. It is a full flavoured, intellectually interesting bubbly made from Cabernet Franc, produced by the Méthode Cap Classique. This traditional bottle fermented style of production has resulted in a wine of intense flavour, big volume and fine bubble structure.

Morgenster Cuvée Alessandra 2016, named after one of Bertrand's daughters, is his second release of the label. It has been produced in sufficient quantity to allow it to be marketed more widely. His maiden vintage, Morgenster Cuvée Alessandra 2015, was available only to diners at 95 At Morgenster, the restaurant on the Estate, and through the tasting room.
This is a wine that will last a few years.

in the vineyard : 2016 started as an early harvest in the driest vintage in recorded history. Record breaking heat in December and January suddenly gave way to lower temperatures in February and March which lengthened the ripening period of later cultivars . Another great vintage!

in the cellar : Barrel matured for eight months in very old barrels with 16 months on the lees in the bottle.
Dosage: 0 g/l – Extra Brut.