

## Morgenster Sauvignon Blanc 2018

Colour: Light, bright green yellow

Nose: Tropical flavours abound in this Sauvignon Blanc, displaying litchi, melon, mango and some notes of paprika and thyme.

Palate: This elegantly crafted wine has gracious balance and poise. The soft lingering acidity gives way to a delightfully sweet concentration of fruit. Some enticing herbaceous austerity adds to the interest.

Lovely on its own at any time and very enjoyable with food. Match it with salads, fish or poultry dishes.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Morgenster Estate

**winemaker** : Henry Kotzé

**wine of origin** : Stellenbosch

**analysis** : alc : 13.5 % vol rs : 1.36 g/l pH : 3.25 ta : 5.78 g/l va : 0.30 g/l

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

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

Morgenster Sauvignon Blanc 2018 is one of the Estate's range of single varietal wines. Cellar master Henry Kotzé has crafted it to suit a wide range of tastes and occasions, with the focus being on enjoyment. By picking the grapes a bit riper he has avoided a green one-dimensional profile often associated with the variety, and instead offers a range of tropical flavours.

Grapes Originating from Wine of Origin Stellenbosch were chosen to produce this fruit driven style of wine, and depicts sweeter, flavoursome nuances that the region can achieve.

**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** : Grapes were de-stemmed, slightly crushed and immediately pressed. Fermentation was in stainless steel tanks at low temperatures. Bottling was done on 2nd of May 2018.

