

## Morgenster Lourens River Valley 2014

Colour: Opaque with vibrant, deep ruby red edges.

Nose: Initial aromas are of black and red cherries, strawberry shortcake and cassis. There are also intriguing earthy and spicy nuances of liquorice, vanilla and sweet cinnamon. Aeration will release plum, mulberry and raspberry aromas.

Palate: Silky smooth and sweet, with beautiful ripe fruit wound tightly into elegantly constructed tannins.

This wine will be able to handle big structured meat dishes, but also try it with subtly flavoured meals like roast duck, poultry and ostrich served with a side of salad and a well-aged balsamic dressing. It is also a great match with wild mushroom risotto with truffle oil and a rocket and basil salad, or roast lamb with black olive paste.

**variety** : Cabernet Franc | 39% Merlot, 16% Cabernet Franc, 10% Petit Verdot, 35% Cabernet Sauvignon

**winery** : Morgenster Estate

**winemaker** : Henry Kotzé

**wine of origin** : Stellenbosch

**analysis** : alc : 14.50 % vol rs : 3.2 g/l pH : 3.55 ta : 5.7 g/l

**type** : Red **style** : Dry **body** : Full **taste** : Fruity **wooded**

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

The philosophy behind the Morgenster Lourens River Valley Bordeaux blend is to create a wine in an inviting and easily accessible style where the fruit does the talking, making the wine a true reflection of the terroir and what can be achieved with it in any given vintage. Wonderful evolution and longevity are also a part of this process.

Morgenster Lourens River Valley 2014 was blended in consultation with Pierre Lurton of Château Cheval Blanc. Pristine fruit came from 10 to 22 year old vines in vineyards with a diversity of soils, from deep decomposed granite to the stonier decomposed Table Mountain Sandstone. Clonal material was selected to suit the style of cellar master Henry Kotzé was aiming for.

This is a rewarding wine, comments Henry, adding that decanting will further release its complexity.

**in the vineyard** : Record rains in August and November 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 with 25% being in new oak, 15% in second fill barrels, and 20% each in 3rd, 4th and 5th fill barrels. Bottling was done on 11 February 2016.

