

Morgenster Sangiovese 2018

Colour: Vibrant, youthful, ruby red

Nose: Powerful flavours of every variety abound on this nose. Cassis, cherry, raspberry, coffee, almond and vanilla undertones. There are also subtle notes of rose petals, lavender and some mint.

Palate: Fruit sweetness initially, with a lingering freshness of cherry and dark prune which is very appealing. Tannins are well managed and soft, with a soft, elegant acidity.

Pair this wine with any type of dish as Sangiovese just loves food. Set it onto a checked tablecloth alongside rich tomato based dishes, fresh ciabatta and salads to complete a picture of Italian styled enjoyment. But then, on its own, it also offers a reflective journey into tasting pleasure.

variety : Sangiovese | 100% Sangiovese

winery : Morgenster Estate

winemaker : Henry Kotzé

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 2.8 g/l pH : 3.68 ta : 5.0 g/l va : 0.58 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity

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

Cellar master, Henry Kotzé, has great respect and affection for this unique cultivar. Sangiovese's unique needs are more than met by Morgenster's diverse terroir, and the grapes in the Estate's original 1.8 ha vineyard are flourishing. Late owner Giulio Bertrand believed that great Italian wine could be made in the Italian manner from imported Italian clones on his Estate, and this South African Sangiovese is fulfilling that promise.

For Morgenster Sangiovese 2018 Henry has styled it into a delicious anytime, anywhere wine, light fresh and fruit driven. "Think of it as Morgenster's version of Chianti!" he says with a smile.

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 20 mm 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!

