

Morgenster Cabernet Franc 2016

Colour: Deep ruby purple, with a beautiful youthful hue.

Nose: Some classical Cabernet franc traits are already evident in the lush cassis concentrated fruit and cinnamon, with peanut and clove like spice also playing a part.

Palate: A delicious example of young Cabernet franc. Rich red fruit flavours abound; black currants, cherries and plums. Undertones of warm spice and tobacco.

This wine is typically South African: friendly, inviting and accessible. As South Africans like anything over a fire, my ideal would be to pair it with roasted lamb cutlets and greens, or a lemon and herb chicken with mielie pap and smoor.

variety : Cabernet Franc | 100% Cabernet Franc

winery : Morgenster Estate

winemaker : Henry Kotzé

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.6 g/l pH : 3.67 ta : 5.76 g/l va : 0.81 g/l

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

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

The Morgenster single varietal range is made in an accessible fruit driven style to enhance the unique varietal characteristics that the Morgenster terroir lends to these popular grapes. The wines in this range offer consumers interesting insights into the dynamics of blending by showcasing each grape's unique contribution before grapes from mature vineyards go into the Estate's prized blends.

Morgenster Cabernet Franc 2016 was made to be enjoyed soon after its release. The Estate's typical velvety soft tannins broaden palate weight and add an extra dimension to a very fruit driven experience.

in the vineyard : 2016 was the driest vintage in recorded history with record breaking heat in December and January resulting in a lot of cellars starting to harvest very early. Most white cultivars came in early and preformed very well with beautiful aromatics. Then suddenly temperatures dropped in February and March, giving winemakers a highly desirable lengthy period of ripening, which enabled them to make wines with great balance, fine extracted tannins and focus on length and purity. Another great vintage!

in the cellar : Barrel matured for 12 months

