

Morgenhof Estate Premiere Selection 2000

This is a complex full-bodied wine with an intense dark ruby colour. The nose is a combination of the following flavours; mocha, black fruit, cherry tobacco and a touch of raspberries with a perfect wood and fruit integration. The palate is well balanced, soft with gutsy coated fruit tannins.

This is a full-bodied but elegant wine and should be drunk with food. The suggestions are meat casseroles, baby beef, lamb, ostrich, venison, duck and roasted chicken dishes.

variety : Cabernet Sauvignon | 49.5% Cabernet Sauvignon, 34.5% Merlot, 9% Cabernet Franc, 7% Malbec

winery : Morgenhof Wine Estate

winemaker : Rianie Strydom

wine of origin : Coastal

analysis : alc : 13.97 % vol rs : 2.3 g/l pH : 3.54 ta : 6.0 g/l

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

pack : Bottle



ageing : The wine should benefit by a further bottle ageing of at least until 2006 and should peak by 2009.

in the vineyard : Production: Simonsberg-Stellenbosch. Produced and bottled on Morgenhof Wine Estate. This farm is 4 km from Stellenbosch on the R44.

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The Cabernet Sauvignon vineyard is between 12 and 15 years old and planted on West North-West and West South- West slopes at 180-240m above sea-level. The Merlot vineyard is 16 years old and planted on West to South West slopes at 160-190m above sea-level. The Cabernet Franc vineyard is 12 years old and planted on a South-West slope at 335-350m above sea-level. The Malbec that was used was a first crop vineyard.

in the cellar : The wine spent 20 months in 60% new and 40% second fill French oak barrels.