

Morgenhof Estate Cabernet Sauvignon Reserve 2001

This wine has a deep, almost black colour with a purple edge. The nose has layers of the following flavours, i.e. cassis, 'framboise', and sweet cherries. The palate is well structured with plum and black current flavour very dominant and ends with cigar box and spice. Even though this wine has been in new wood the wood flavour is very well integrated with the fruit flavours in the wine.

This wine will go well with most red meat prepared in a various ways. Other suggestions include rich fish, chicken casseroles, pasta dishes and cheeses.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Morgenhof Wine Estate

winemaker : Rianie Strydom

wine of origin : Coastal

analysis : alc : 13.68 % vol rs : 2.5 g/l pH : 3.54 ta : 6.9 g/l

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

pack : Bottle **closure** : Cork

Veritas 2006 - Bronze

International Wine & Spirit Competition 2004 - Bronze

ageing : This wine will benefit by further bottle maturation in good cellar-facilities for up to 8-10 years and should reach its full potential by 2009-20011 or maybe even after.

in the vineyard : Cabernet Sauvignon Reserve 2001 is a special barrel selection from our oldest block of Cabernet Sauvignon on the farm.

The vineyards are 26 years old and planted on a North-West facing slope.

in the cellar : The wine was matured in 100% new oak barrels for 18 months.

