



## Morgenster Lourens River Valley 2013

main variety Cabernet Franc

vintage 2013

analysis alc: 14.5 | ph: 3.6 | rs: 2.6

type Red

producer Morgenster Estate

style Dry

winemaker Henry Kotzé

taste Fruity

wine of origin Stellenbosch

body Full

### tasting notes

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 reward even further if decanted.

### blend information

47% Merlot, 34% Cabernet Franc, 12% Petit Verdot & 7% Cabernet Sauvignon

### food suggestions

Able to complement big flavored meat dishes as well as roast duck, poultry and ostrich served with salad and a well-aged balsamic dressing. A great match with Italian dishes like wild mushroom risotto with truffle oil, a rocket and basil salad, or roast lamb with black olive paste.

### in the vineyard

Vineyard: Stellenbosch

Region: Helderberg ward

Vintage Conditions

A later but even bud burst followed the cold wet winter of 2012, with conditions continuing till after berry set in October. November was drier and warmer and December the warmest in 48 years. The greater variation between day and night temperatures during January and February, however, positively impacted grape quality during the ripening period.

### in the cellar

New Oak 30%,

2nd fill 10%

3rd fill 20%,

4th fill 20%

5th fill 20%

Bottling was done on 23 April 2015