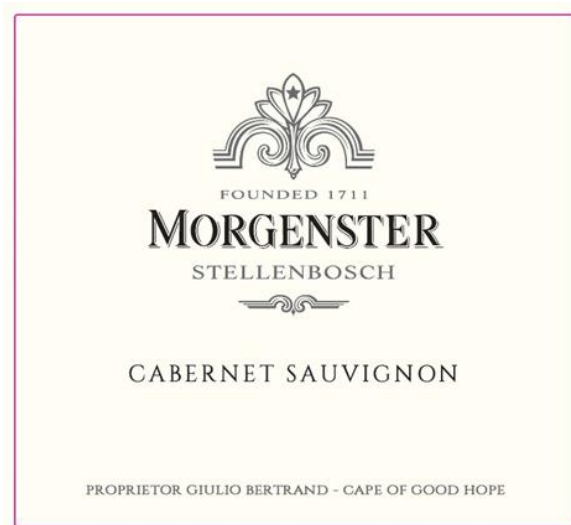


# the wine trust

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## Morgenster Background

**Owner:** Giulio Bertrand

**Country:** South Africa

**Region:** Stellenbosch

**Founded:** 1711

**Description:** One of South Africa's oldest wineries, Morgenster traces its history to the early 18th century. The estate was purchased in 1992 by Italian fashion magnate Giulio Bertrand who upgraded the property extensively. In addition, since 1994, Pierre Lurton of Bordeaux's Chateau Cheval Blanc, has acted as consultant and has helped produce a string of exceptional and acclaimed wines. The estate is now owned and operated by Giulio's family.

## Wine Notes – 2018 Morgenster Cabernet Sauvignon

Drawn from younger vineyards destined to provide grapes for the estate's flagship bottlings, Morgenster's Cabernet Sauvignon is a classic Stellenbosch Cab offering lush fruit flavors dominated by red and black fruits. The 2017-2018 growing season was notably dry and was characterized by warmer than usual days and cooler than usual nights, providing the basis for classic Cabernet Sauvignon flavors to emerge. With winemaker Henry Kotze's minimalist approach, the wine offers a pure expression in sumptuously smooth style, with Morgenster's trademark silky tannins in the background. A gorgeous, terroir-driven Cabernet Sauvignon that can be enjoyed immediately or can be cellared for up to a decade.

## Technical Specifications

<b>Varietal Composition:</b>	100% Cabernet Sauvignon
<b>Vineyard Region:</b>	South Africa / Western Cape / Stellenbosch
<b>Vine Age / Yields:</b>	10-20 years
<b>Vineyard Characteristics:</b>	Mixture of decomposed granite, shale and clay soils with west and south west exposures
<b>Wine-Making / Vinification:</b>	Hand-harvested, destemmed, fermentation in stainless steel tanks with minimal extraction to preserve fresh fruit flavors Aged 12 months in 2 <sup>nd</sup> and 3 <sup>rd</sup> use French oak barrels to maintain fruit expression followed by a year of bottle age.
<b>Alcohol / Volume:</b>	13.5%
<b>Acidity:</b>	5.8 g/l
<b>pH:</b>	3.61
<b>Residual Sugar:</b>	2.4 g/l