

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 original settlement of Stellenbosch in 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 – 2014 Morgenster Lourens River Valley Red Blend

Morgenster's Lourens River Valley is a lush Bordeaux-style blend made with estate-grown grapes from Stellenbosch's Helderberg district. Given the estate's affiliation with famed consultant Pierre Lurton of Ch. Cheval Blanc in Bordeaux, the blend is dominated by Cabernet Sauvignon and Merlot. Lurton and female winemaker Yolande van Staden pursue a minimalist approach to reflect the superb terroir. The result is a vibrant wine with primary aromas of cherries and cassis and layers of liquorice, vanilla and sweet cinnamon. The palate is silky smooth with delicious sweetness and beautifully ripe aromas of berries wound tightly into Morgenster's hallmark elegant tannins.

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92 Points - Mulberries, prunes, bark, mushrooms and baking spices on the nose. Medium-to full-bodied with fine-grained tannins. Chewy and creamy with a savory, flavorful finish.

Technical Specifications

Varietal Composition:	39% Merlot, 35% Cab Sauvignon, 16% Cab Franc, 7% Petit Verdot
Vineyard Region:	South Africa / Western Cape / Stellenbosch
Vine Age / Yields:	10-20 year old vines
Vineyard Characteristics:	Granite, sandstone and shale, steep west and SW exposures
Production Volume:	3,500 cs
Wine-Making / Vinification:	Hand-harvested fruit, 100% destemmed, 5 day cold soak pre-fermentation, 14 day fermentation in stainless steel, select yeast Cab sauvignon and merlot underwent malolactic fermentation 18 months aging in a mix of new and used 300 liter French oak barrels, filtered and fined
Alcohol / Volume:	14.5%
Acidity:	5.7 g/l
Residual Sugar:	3.2