



CABERNET SAUVIGNON 2013

LOCATION

These vineyards are planted on W-NW and W-SW slopes at 170-240m above sea-level. The soil on all these blocks varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 15-20%.

WINE MAKING

Received the grapes during mid morning. Crushing and de-stemming commenced and then the mash is pumped into Marionette fermentation tanks where it was cold macerated for 3 days. Yeast was then added so that fermentation could start. Fermentation took place at between 20-30°C. Aerated pump-over 4 times per daily and moving one times the volume of the tank with every pump-over. Maceration was 10-24 days. Bucher Pneumatic press. The first press-wine went with the free-run and the next press-wine was kept separately and treated with the necessary fining agents. Malo-lactic fermentation done in Stainless Steel tanks. Aged for 18 Months in French oak, second fill

TASTING NOTES

A firm favourite at Morgenhof, this wine is a dark ruby coloured wine invites you to a nose full of black cherries, mulberries and mixed spice. These enticing flavours follow through onto a supple palate with dark chocolate flavours with a smooth lingering finish.

ANALYSIS

Alc:	14 %
T.A.:	5.4 g/l
PH:	3.62
RS:	3.60 g/l