



## Morgenhof Cape LBV 2004

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### **Analysis:**

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|--------------|----------|
| <b>Alc:</b>  | 18.5 %   |
| <b>T.A.:</b> | 5.30 g/l |
| <b>PH:</b>   | 3.79     |
| <b>RS:</b>   | 96.9 g/l |

### **Location:**

The Touriga Nacional vineyards are planted on a westerly slope at 170-180m above sea-level. The soil on this block varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 15-20%

### **Vineyard Age:**

Our Touriga Nacional vines are between 15-20 years old.

### **Wine Making:**

The grapes were received during mid-morning and crushing and de-stemming followed. The mash was pumped into fermentation tanks where it was cold macerated for 3 days. Yeast was then added for fermentation to commence. The mash was allowed to ferment until there was a 100g/l sugar left before fortification was done with brandy. Fermentation took place at between 20-35°C. Aerated pump-overs performed four times per day, moving the volume of the tank with every pump-over once per day.

### **Tasting notes:**

This fortified wine invites you to a nose filled with black cherries, liquorice, raisins and walnuts. These flavours follow through to a ripe and rich palate covered with velvety tannins, ending with a perfect balance.