



MORGENHOF
ESTATE

PRODUCT CATALOG

2026

INTRODUCTION



Morgenhof Wine Estate is poised on the foot hills of the Simonsberg Mountains, Stellenbosch. A brief 40min drive from Cape Town CBD and a 10min drive to the heart of Stellenbosch. The surrounding area is renowned for the world-class quality of wines and more so, the distinctive terroir characteristics that are reflected through the crafting of the exceptional wines. The breath-taking estate features multiple world-class venues. Owned by local investment firm, Unipalm Investments, Morgenhof Wine Estate is now officially a 100% BBBEE owned wine farm. Steeped in heritage and tradition, Morgenhof Wine Estate dates back to 1692 with over 58Ha of vineyards and over 100Ha of natural land. As one of the oldest farms in the region, we pride ourselves on remaining firmly rooted in our history whilst we innovate to create a sustainable future. In addition to Morgenhof, Unipalm Investment holdings also acquired the neighbouring Groenhof property, expanding the total landholding by approximately 200 hectares.

1692

ESTABLISHED

58Ha

OF VINEYARDS

100Ha

OF NATURAL LAND

200Ha

GROENHOF ADDED



Sauvignon Blanc 2025

GOLD GILBERT & GAILLARD



Tasting Notes

Yellow-green in colour, the wine reveals aromas of green apple, tropical fruit, pine needles, stone fruit, and subtle capsicum. The palate is bright and tangy, showing notes of white pear, gooseberry, and lime, followed by citrus zest and a clean, refreshing finish.

Wine Making

Grapes are harvested early in the morning under cool conditions to preserve aromatic integrity. After destemming and gentle crushing, the fruit receives minimal skin contact before pressing. A Vaslin Bucher inert pneumatic press displaces oxygen within the press cylinder, maintaining a reductive environment that protects freshness and varietal purity. The clarified juice is racked into stainless-steel fermentation tanks and inoculated with selected yeast strains. Fermentation is conducted under temperature control at approximately 10–12 °C to retain aromatic intensity. The juice lees are retained separately at low temperature for several days, then filtered and fermented independently to provide an additional blending component that enhances complexity. Blending is undertaken later in the year, once the wines have fully developed in tank, allowing optimal selection of components prior to bottling.

Location

Vineyard Soils: The vineyard blocks, ranging in age from approximately 10 to over 30 years, are planted on south-west-facing slopes at elevations between 270 and 330 metres above sea level. The soils consist mainly of Glenrosa and Oakleaf forms derived from shale parent material, typically shallow to moderately deep, medium-textured, and containing about 10 to 15 per cent clay with a high gravel fraction. In certain areas, the soils transition to neocutanic forms, which are deeper, medium-textured, and developed from mixed colluvial deposits, exhibiting hydromorphic characteristics and variable gravel content.

ANALYSIS

ALC	T.A.	pH	RS
13.22%	6.4g/l	3.31	1.6g/l



Chardonnay 2024

DOUBLE GOLD GILBERT & GAILLARD



Tasting Notes

Straw yellow in colour, the wine shows aromas of citrus peel, lime, and orange blossom. The palate is ripe yet refined, displaying notes of dried orange, vanilla, and marmalade, with a creamy texture. The finish is defined by lively, well-balanced acidity, offering freshness and precision in a classic style.

Wine Making

Grapes were hand-harvested early in the morning to maintain cool fruit temperatures and were whole-bunch pressed, a practice employed to preserve purity and finesse. The clarified juice was transferred directly into traditional 228-litre Burgundy French oak barrels, where natural fermentation occurred over approximately 30 to 45 days. Depending on seasonal conditions, the wine was permitted to undergo partial or full malolactic fermentation. Maturation followed for nine months in barrel, during which the barrels were rolled weekly to resuspend the lees, with periodic bâtonnage to enhance texture and complexity.

Location

The Chardonnay blocks are planted on south- to south-west-facing slopes at elevations of approximately 200 to 230 metres above sea level. Both sites occur on alluvial soils located in valley positions near seasonal watercourses, where the presence of Simonsberg directly to the east creates a shading effect that delays morning sun exposure. The soils are medium to moderately heavy textured with moderate structural development, derived from shale-influenced alluvial deposits, and typically contain between 15 and 20 per cent clay.

ANALYSIS

ALC	T.A.	pH	RS
13.52%	5.6g/l	3.36	2.6g/l



Chenin Blanc 2025

DOUBLE GOLD GILBERT & GAILLARD



Tasting Notes

The wine shows aromas of pear, apricot, starfruit, white flowers, and stewed quince, with maturation revealing a distinctive terpene character reminiscent of aged Rhine Riesling. Produced from vineyards between 25 and 57 years old, it displays a well-weighted palate with firm structure, vibrant acidity, and a subtle creamy texture derived from nine months of maturation in French oak on the lees. During this period, the barrels were gently rolled rather than opened for stirring, allowing lees integration while preserving aromatic freshness. The result is a balanced wine with strong ageing potential.

Wine Making

Grapes were hand-harvested in small picking baskets at low yields of between three and five tons per hectare. After destemming, gentle pressing occurred under inert conditions to preserve freshness. The juice was settled at approximately 12 °C, then racked to stainless steel tanks where fermentation began naturally before transfer to French oak barrels. In barrel, most lots were inoculated with selected yeast strains while a small portion fermented spontaneously. Fermentation lasted about 14 to 21 days, followed by partial malolactic fermentation and nine months of maturation in 228 litre French oak. The vineyards were harvested in several passes at different ripeness levels, and each lot was fermented separately to provide diverse components for final blending.

Location

The Chenin Blanc vineyards range in age from approximately 25 to 57 years and are planted on west to north-west facing slopes at elevations between about 180 and 300 metres above sea level. The soils are derived from shale parent material and vary from medium to moderately heavy texture, with good structural integrity that supports balanced vine growth and concentration.

ANALYSIS

ALC	T.A.	pH	RS
14.4%	6.2g/l	3.35	2.3g/l



Pinotage Rosé 2025

GOLD GILBERT & GAILLARD



Tasting Notes

Light salmon in colour, the wine offers a delicate, red-berried bouquet with subtle floral nuances. The palate is bright and tangy, with flavours of strawberry and sour cherry, complemented by a hint of rhubarb. The finish is crisp, refreshing, and lively, with a persistent, vibrant character well suited to warm-weather enjoyment.

Wine Making

Grapes were destemmed without crushing and transferred directly to the press, where a brief period of minimal skin contact occurred during an inert pressing cycle to limit oxygen exposure. The Pinotage is sourced from dryland vineyards, producing small, colour-rich berries, making careful and rapid juice separation essential to avoid excessive extraction that could result in a deeper, red-wine-like colour. After pressing, the juice was settled for approximately 48 hours before natural fermentation commenced in stainless steel tanks. Fermentation was temperature-controlled, with the initial phase conducted at around 12 °C to preserve aromatic freshness, followed by a gradual increase to approximately 16 °C to support completion and enhance texture.

Location

The vineyards range in age from approximately 14 to 33 years and are planted on north-west to south-west facing slopes between about 160 and 240 metres above sea level. The soils are predominantly sandy loam in texture and occur mainly as Oakleaf and Tukulu forms typical of the Stellenbosch region. They are derived from shale-influenced alluvial and colluvial deposits, moderately structured, and contain significant gravel fractions, with clay contents generally between 10 and 15 per cent.

ANALYSIS

ALC	T.A.	pH	RS
12.68%	6.5g/l	3.29	3.3g/l



Cabernet Sauvignon 2022

DOUBLE GOLD GILBERT & GAILLARD



Tasting Notes

Ruby garnet in colour, the wine offers an inviting bouquet of black cherries, mulberries, red apple, floral nuances, and mixed spices. The palate is rich and layered, showing bramble fruit, cassis, sour cherry, and subtle leather complexity. Hints of dark chocolate, nuts, and spice add depth through the mid-palate, while a firm, structured finish reveals lingering notes of cigar and a touch of rhubarb freshness.

Wine Making

Grapes were harvested early and, upon arrival at the cellar, were destemmed and crushed before the mash was transferred to fermentation tanks. A cold maceration period of approximately three days preceded inoculation with selected yeast strains to initiate fermentation. Fermentation was conducted at controlled temperatures between 28 and 30 °C, with aerated pump-overs performed four times daily. After alcoholic fermentation, the wine remained on the skins for an additional three weeks of post-fermentation maceration to enhance structure and complexity. The wine was then pressed and transferred to stainless steel tanks for malolactic fermentation, followed by maturation for 24 months in 225 litre French oak barrels, of which approximately 20 per cent were new.

Location

The vineyards are planted on west to north-west and west to south-west facing slopes at elevations between approximately 170 and 240 metres above sea level. The soils are derived from shale parent material and range from medium to moderately heavy texture, with moderate structural development and clay contents typically between 15 and 20 per cent.

ANALYSIS

ALC	T.A.	pH	RS
14.42%	5.9g/l	3.53	2.8g/l



Merlot 2024

DOUBLE GOLD GILBERT & GAILLARD



Tasting Notes

Deep ruby with slight brick hues, the wine shows a developed bouquet of tea leaf, leather, and stewed dark fruit. The palate is rich and layered, revealing compote-like plum, cassis, and subtle dark chocolate notes, supported by a supple texture. The finish is complex and mature, with lingering spice and cigar box nuances.

Wine Making

Grapes were destemmed and crushed before the mash was transferred to fermentation tanks. A cold maceration period of approximately three days preceded inoculation with selected yeast strains to initiate fermentation. Fermentation was conducted at controlled temperatures between 26 and 30 °C, with maceration lasting between 15 and 25 days to achieve balanced extraction. Following alcoholic fermentation, malolactic conversion took place in stainless steel tanks. The wine was subsequently matured for 24 months in 300 litre French oak barrels, of which approximately 20 per cent were new.

Location

The Merlot vineyards are planted on north to north-west, south-west to west, and both north and south facing slopes at elevations between approximately 160 and 200 metres above sea level. The soils comprise Glenrosa, Tukulu, and Vilafontes forms, along with shale-derived colluvial soils typical of the Swartland geological series. These soils range from medium to moderately heavy texture, with clay contents generally between 15 and 20 per cent.

ANALYSIS

ALC	T.A.	pH	RS
14.4%	5.7g/l	3.61	2.2g/l



Merlot | Cabernet Franc 2018

GOLD GILBERT & GAILLARD



Tasting Notes

Ruby-brick in colour, reflecting bottle maturation, the wine displays an earthy bouquet with notes of dried prune, plum, and subtle complexity. The palate is rich, layered, and well-integrated, showing developed dark fruit, leather, and spice, with a gentle, soft, rounded nuance on the persistent finish.

Wine Making

Grapes were destemmed and crushed before the mash was transferred to separate fermentation tanks. A cold maceration period of approximately three days preceded inoculation with selected yeast strains to initiate fermentation. Fermentation was conducted at controlled temperatures between 28 and 30 °C over a period of about 10 to 14 days. Following alcoholic fermentation, the wine was gently pressed and transferred to stainless steel tanks for malolactic fermentation. Maturation then took place over 18 months in French oak barrels, of which approximately 20 per cent were new, contributing structure and complexity.

Location

The Merlot vineyards are planted on north to northwest, south west to west, and both north and south facing slopes at elevations between approximately 160 and 200 metres above sea level. The soils include Swartland, Tukulu, Vilafontes, and Glenrosa forms, varying from medium to moderately heavy texture with clay contents typically between 15 and 20 per cent. The Cabernet Franc is planted on south to southwest facing slopes, predominantly on Tukulu soils.

ANALYSIS

ALC	T.A.	pH	RS
14.2%	5.2g/l	3.6	3.2g/l

Merlot 75% and Franc 25%



Cape Late Bottled Vintage 2005

DOUBLE GOLD GILBERT & GAILLARD



Tasting Notes

Chocolate brown. Honey, beeswax and humbugs on the rich nose. Sweet and savoury on the palate with leather and spice. Dried prune and plum on the compote and Christmas cake finish.

Wine Making

Grapes were destemmed and crushed before the mash was transferred to open-top fermentation tanks and inoculated with selected commercial yeast strains. Fermentation was conducted at controlled temperatures between 26 and 30 °C, with maceration lasting approximately 7 to 10 days. Following alcoholic fermentation and malolactic conversion in stainless steel, the wine was fortified to an alcohol level of about 18.5 per cent. It was then matured in French oak barrels for approximately 210 months, equivalent to 17.5 years. In 2022, the barrels were assessed, selected, and bottled, yielding a limited production of around 3 000 bottles.

Location

The Tinta Barocca vineyard was planted on a 1.29 hectare west-facing block situated at approximately 350 metres above sea level. The site is characterised by Escourt and Vilafontes soil forms, which range from medium to moderately heavy texture and typically contain between 15 and 20 per cent clay. The block was uprooted in 2008 shortly after the final Cape Vintage wine was produced from this site.

ANALYSIS

ALC	T.A.	pH	RS
18.71%	7.20g/l	3.50	128 g/l



Morgenhof Brut Reserve 2023

DOUBLE GOLD GILBERT & GAILLARD



Tasting Notes

Méthode Cap Classique: The estate's MCC displays a refined aromatic profile with subtle biscuit notes, followed by vibrant citrus and red berry nuances on the palate. It offers a crisp, elegant mouthfeel supported by fine, persistent bubbles. The blend comprises predominantly Chardonnay, contributing freshness and structure, complemented by a smaller proportion of Pinotage, which enhances texture and introduces gentle red fruit complexity.

Wine Making

Grapes were harvested at 18 to 19.5 °B and whole-bunch pressed, with the cuvée separated from the head and tail pressings. The juice was settled overnight, and the clarified portion was racked and inoculated with selected yeast. Chardonnay and Pinotage were fermented separately in stainless-steel tanks, with a small portion of the base wine matured in barrels before blending. The blended wine was aged on fine lees for up to 12 months. After the addition of the liqueur de tirage, a secondary fermentation took place in the bottle, and the wine remained on its lees for a minimum of three years before disgorgement.

Location

The Chardonnay vineyard is located on south to south-west facing slopes at elevations of approximately 250 to 300 metres above sea level, planted on Glenrosa and Tukulu soil types. The Pinotage block lies on a western-facing slope at around 340 metres above sea level, predominantly on Glenrosa soils. Across these sites, soils range from medium to moderately heavy texture, with clay content generally varying between approximately 15 and 30 per cent, reflecting the lighter Glenrosa and deeper, more clay-rich Tukulu profiles.

ANALYSIS

ALC	T.A.	pH	RS
12.24%	7.7g/l	3.26	6.7g/l



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