



MORGENSTER SANGIOVESE

2017

Morgenster Sangiovese 2017 is one of the Estate's first single varietal wines to be rebranded under new labelling.

Cellar master, Henry Kotzé, has great respect and affection for this unique cultivar. For Morgenster Sangiovese 2017 he has styled it into a delicious anytime, anywhere wine, light fresh and fruit driven. "Think of it as Morgenster's version of Chianti!" he says with a smile.



VINEYARD REGION Stellenbosch Helderberg ward

VINTAGE CONDITIONS The run up to ripening of the 2017 harvest was very dry, with insufficient winter rains and very little during budding. Happily the result was smaller and looser bunches with great concentration, flavour development and fantastic wines. As runaway veld fires at the start of the year had been a concern, all Morgenster's vineyard blocks were analysed to ensure no smoke-affected vines were used in production.

GRAPE VARIETY Sangiovese

WINE ANALYSIS
 Alc / Vol: 12.5 %
 pH: 3.80
 Tiratable acidity: 6.13g/l
 Volatile acidity: 0.58 g/l
 Residual sugar: 2.55 g/l

WINEMAKER'S COMMENTS

COLOUR Vibrant, youthful, ruby red

NOSE Powerful flavours of every variety abound on this nose. Cassis, cherry, raspberry, coffee, almond and vanilla undertones. There are also subtle notes of rose petals, lavender and some mint

PALATE Fruit sweetness initially, with a lingering freshness of cherry and dark prune which is very appealing. Tannins are well managed and soft, with a soft, elegant acidity

FOOD MATCHES Pair this wine with any type of dish as Sangiovese just loves food! Set it onto a checked tablecloth alongside rich tomato based dishes, fresh ciabatta and salads to complete a picture of Italian styled enjoyment. But then, on its own, it also offers a reflective journey into tasting pleasure