



MORGENSTER WHITE RESERVE 2015

Morgenster White Reserve 2015 is the Estate's fifth vintage of its classic Bordeaux white made to complement what people expect from a Morgenster red Bordeaux: elegance now, with concentration and more complexity to follow and longevity as a result.

Presented for the first time under a slightly changed label, Morgenster White Reserve 2015 was crafted by cellar master Henry Kotzé in consultation with Morgenster's consultant, Pierre Lurton at Château Cheval Blanc. Grapes were sourced from the Schapenberg area not further than one kilometre from the cellar, with Sauvignon Blanc coming from western facing vines on decomposed granite and Semillon from older north-north-west facing vines on alluvial riverbed soils.

This is a great partner to the Morgenster red Bordeaux blends in terms of ageability, with Kotzé punting it for a bright future



VINEYARD REGION	Stellenbosch Helderberg ward
VINTAGE CONDITIONS	This was one of the earliest starts to any season in more than 40 years. Budding, flowering and grape set were earlier, put into place and timed perfectly by the warmer November and December months. Quite dry conditions ushered in a good harvest and the quality of the wines is great
GRAPE VARIETY	Sauvignon blanc 55% Semillon 45%
DETAIL OF OAKING	The wine was in barrel for 12 months as follows: New oak 20% 2 nd fill 15% 3 rd fill 15% 8 th fill 50% Bottling took place on 9 February 2016.
WINE ANALYSIS	Alc / Vol: 13.5% pH: 3.30 Titratable acidity: 5.70 g/l Volatile acidity: 0.52 g/l Extract : 18.20 g/l Residual sugar: 3.2 g/l

WINEMAKER'S COMMENTS

COLOUR	Light sunshine gold, with green hue
NOSE	A delightfully fragrant, ripe and fresh wine, offering notes of verbena, white peach, apricot and jasmine followed by pineapple, orange flower and beautiful stone fruit
PALATE	Complex, elegant and powerful with some citronella zing and great acidity sweetness.
FOOD MATCHES	A perfect match with seafood, including oysters or sushi, grilled salmon, seared tuna and mussels cooked in white wine. Also pair it with goat's cheese, pasta and pesto, and mixed salads
AWARDS	John Platter: 4½ stars