



MORGENSTER VESPRI

2017

Morgenster Vespri 2017, made from Vermentino, marks the entrance of the fourth of Giulio Bertrand's opera themed Italian Collection wines and is part of his project to produce excellent wine in South Africa from Italian cultivars. With this aromatic grape variety he has added a white to his existing cast of reds: Morgenster Nabucco (Nebbiolo), Tosca (a super Tuscan of Sangiovese and Bordeaux blends) and Caruso (a dry Sangiovese rosé).

Named for Verdi's opera I Vespri Siciliani which has a historical theme reflecting powerful tensions of national and personal loyalties, Vespri echoes its namesake's complexity in its light-bodied but creamy textured palate of perfume, spice and fruit sweetness.



VINTAGE CONDITIONS

The run up to ripening was very dry with insufficient winter rains and very little during budding. Heavy winds in November and December did not help water retention of the small amounts of falling vapor. Vermentino however is used to a limited water supply and this clone from the Italian island of Sardinia flourishes on rock and sun with little water.

WINE MAKING

Grapes were whole bunch pressed to lessen extraction of tannins and ensure a cleaner fruit expression. Fermentation was in stainless steel tanks and the wine was kept on its primary fine lees till preparations were made to bottle on 27 April 2017

GRAPE VARIETY

Vermentino

WINE ANALYSIS

Alc / vol:	12.88%
pH:	3.19
Total acid:	6.00 g/l
Volatile acidity:	0.29 g/l
Residual sugar:	1.9 g/l

WINEMAKER'S COMMENTS

COLOUR

Bright yellow with a green hue

NOSE

Initially flinty minerality, but also a sweet muscat perfume, yellow fruit and ripe peaches

PALATE

Beautifully balanced: a zingy acidity but not overwhelming, a full flavoursome palate, crisp and dry, overlaid with sweet muscat fruit notes

FOOD MATCHES

Delicious on its own and versatile with food, the first choice being anything from the ocean as this wine was born to an island rich in seafood variety and abundance.