

## MORGENSTER NU SERIES 1 CABERNET SAUVIGNON 2012

In 2007 Morgenster started its replanting strategy by uprooting close to 50% of the then 40 ha of vineyard. This was based on a 12 year history of the vineyard, in line with owner Giulio Bertrand's objective of producing Morgenster flagship quality. The Estate now has 5.5 ha of young bearing vines of Cabernet Sauvignon and Merlot. The vines have not yet reached the maturity levels required for inclusion in Morgenster's Bordeaux blends, yet they are already showing their pedigree and presenting luscious fruit and velvety tannins.

Bertrand created the NU Series so consumers can experience the exuberant fruity wine style coming from young vines in a single varietal format. Even though they were made to be enjoyed soon, they still carry the Morgenster signature with some typical traits you cannot get away from; a fruit driven experience.



VINEYARD REGION Stellenbosch  
Helderberg ward

VINTAGE CONDITIONS The 2012 vintage will be hailed as one of the best in the Schaapenberg .

GRAPE VARIETY Cabernet Sauvignon

DETAIL OF OAKING 8 months in second, third and fourth fill French oak barrels

WINE ANALYSIS Alc / Vol:  
13.81%  
pH:  
3.62  
Titratable acidity:  
5 g/l  
Volatile acidity:  
0.52g/l  
Extract :

### WINEMAKER COMMENTS

**COLOUR** Deep ruby purple, with a beautiful youthful hue.

**NOSE** Some classical Cabernet traits are already evident in the lush cassis concentrated fruit and capsicum, with eucalyptus mintyness also playing a part.

**PALATE** A delicious example of young Cabernet. Rich red fruit flavours abound; black currants, cherries and plums. Undertones of warm spice and tobacco.

**FOOD MATCHES** This wine is typically South African: friendly, inviting and accessible. Given the nature of South Africans, they like anything over a fire. So my ideal would be to pair it with roasted lamb cutlets and greens, or a lemon and herb chicken with mielie pap and smoor

**AWARDS** John Platter 3 ½ stars