

Morgenster

Vermentino 2018

Harvest Report:

Growing Season (2018/2019)

Winter started later than normal and the vines only went into dormancy in the middle of June. The much needed winter rainfall was higher than the previous two winters, and matched the long-term average. There was an unusual heat spike in June to August temperatures of up to 23 °C were recorded, however the cold temperatures returned at the end August which ensured early budding didn't take place.

Spring was cool and wet, which resulted in slightly uneven budding and slow shoot development. The temperatures in October and November were variable with strong winds, which resulted in some inconsistencies in berry set. The canopy development season itself was relatively cool during the day and night, with good light rainfall to rejuvenate the vineyards after warmer spells.

Overall January and February were cooler than usual. A combination of strong winds in November and the temperate weather conditions resulted smaller berries than normal. The grapes were harvested at the end of February. The harvest season was similar to 2018 with no heat waves and cool nights.



Winemaking Practices:

The bunches were whole bunch pressed to ensure cleaner fruit expressions of the resulting wine. Fermentation took place in stainless steel tanks. The wine was kept on its fine lees till preparations were made for bottling.

Cellar Master's Tasting Notes:

Colour: Bright yellow with a hue of green.

Nose: Initially, intriguingly flinty and mineral, but also sweet muscat perfume. Some days it will show as yellow fruit, and ripe peach driven. Shares a lot of similarities with Sauvignon Blanc (sans greener notes), Riesling and Chenin Blanc.

Palate: The balance is beautiful. The wine is perfectly poised to impress. The acidity is zingy but not overwhelming, the palate is full, rich, ripe and flavoursome without being cloying. Crisp and dry, but with sweet muscat fruit notes playing its part magnificently.

Food Matches: Anything from the ocean. This wine was born to an island of rich seafood abundance. Don't mess with what works.

Analysis:

Alc: 13 %
VA: 0.46 g/l

pH: 3.36
RS: 4.4 g/l

TA: 5.8 g/l