

# Morgenster

## Sauvignon Blanc 2019

### Harvest Report:



Although we received good rainfall during the season, the effects of the preceding three-year drought were still apparent, and vineyards and soils will take some time to recover.

Despite the good rainfall, the warmer than normal temperatures – especially a number of hot days in July – initially led to low cold unit accumulation, which in turn contributed to early and uneven bud break in some vineyards. The cold weather returned in August however, which slowed down bud break. Spring was characterised by big weather fluctuations, which resulted in less, looser and uneven bunches with small berries. Vineyards were off to a slow start and growth was erratic due to variations between warm and cold days, as well as cold soil temperatures. A heat wave at the end of October was followed by cold, windy conditions during the flowering and set phase of many vineyards. This led to a severe drop in crop size, specifically on Sangiovese and Nebbiolo. Frequent rain showers in this period also necessitated greater viticultural inputs to control diseases such as downy mildew. The severe weather fluctuations during bud break and flowering, followed by cool windy conditions during set, also contributed to less and uneven bunches and smaller berries. Weather conditions improved at the onset of summer. Warmer weather in November was conducive to vineyard growth, however berry development couldn't fully catch up. Temperatures were moderate in December and January, followed by an initial hot February, as expected. 2019 tells the tale of two harvesting seasons: the first, easy with good weather conditions and great grape analyses up until the end of February. The second; challenging, and characterised by slow ripening, following cold, rainy weather in March.



#### Winemaking Practices:

The Sauvignon Blanc grapes were destemmed and slightly crushed, and then immediately pressed. Careful consideration was given to not allow too much phenolic extraction from the skins. The resulting juice was settled enzymatically and inoculated. The wine was fermented in stainless steel tanks at low temperatures, keeping it as reductive as possible.

#### Production:

Bottling took place on the 3rd of May 2019

#### Cellar Master's Tasting Notes:

**Colour:** Light, bright green-yellow

**Nose:** Tropical flavours abound in this Sauvignon Blanc; in comparison to the green one-dimensional versions. By picking a bit riper, this wine displays litchi, melon, mango, gooseberry with some notes of paprika and thyme.

**Palate:** This is an elegantly crafted wine. Offering balance and poise, without anything overtly up front. The soft, lingering acidity gives way to beautiful concentration of fruit on the palate. An enticing herbaceous austerity also keeps the interest.

**Food Matches:** This wine is made to suit a wide range of tastes. It's an extraordinary everyday drink as well as a wine to match a summer event of grandeur! For whatever occasion you uncork it, make sure its primary intent is showcased, and that is pure enjoyment! Match this wine with salads, fish or poultry dishes for most enjoyment, or enjoy on its own.

#### Analysis:

**Alc:** 13.5%

**pH:** 3.18

**TA:** 6.0 g/l

**VA:** 0.36g/l

**RS:** 2.7g/l