

TERRY SEITZ INC.

Importers of Fine South African Wines



MORGENHOF ESTATE PREMIERE SELECTION 2001

ACCOLADES

Veritas 2006 - Silver

International Wine & Spirit Competition 2006 - Silver

TASTING NOTES

This is a complex full-bodied wine with an intense dark ruby red color. The nose is a combination of prune, black cherries, cigarbox and dark chocolate flavors with quite a strong smell of meatiness. These flavors are all present on the palate which is robust yet smooth with juicy fruit tannins.

IN THE VINEYARD

Production: Simonsberg-Stellenbosch. Produced and bottled on Morgenhof Wine Estate. This farm is 4 km from Stellenbosch on the R44.

The Cabernet Sauvignon vineyard is between 13 and 16 years old and planted on West North-West and West South- West slopes at 180-240m above sea-level. The Merlot vineyard is 16 years old and planted on West to South West slopes at 160-190m above sea-level. The Cabernet Franc vineyard is 13 years old and planted on a South-West slope at 335-350m above sea-level. The Malbec that was used was a second crop vineyard.

TECHNICAL ANALYSIS

Winemaker Jacques Cilliers
Alcohol 14.16 %vol
pH 3.44
RS 2.0 g/l
Total Acid 6.3 g/l
Extract 33.6
Appellation Coastal

IN THE CELLAR

The wine spent 18 months in 60% new and 40% second fill French oak barrels.

BLEND INFORMATION

60% Cabernet Sauvignon, 25% Merlot, 9% Cabernet Franc, 6% Malbec

CHARACTERISTICS

Type Red
Style Dry
WOODED

FOOD SUGGESTIONS

This is a full-bodied but elegant wine and should be drunk with food. Suggestions are meat casseroles, baby beef, lamb, ostrich & venison.