

TERRY SEITZ INC.

Importers of Fine South African Wines



Morgenhof Cape Vintage 2003

APPELLATION Simonsberg-Stellenbosch

SERVICE AREA Touriga Nacional 1.3 ha

TERROIR

The Touriga Nacional vineyards are planted on a W slope at 170-180m above sea-level. The soil on this block varies from medium to heavy textured, with a moderate structure and shale mother material. The clay content varies from 15-20%

VINEYARD AGE Touriga Nacional 7 years

DENSITY / BLOCK 3000-3500 vines per hectare

ROOTSTOCK Richter 99;

SOIL-PREPARATION Mechanical preparation and adjusting of the pH with lime.

HARVESTING

By hand in picking baskets which get tipped in bins for transport to the cellar.

DATE OF RIPENING Touriga Nacional 17/03/2003

BASIC CELLARING

Received the grapes during mid morning. Crushing and de-stemming commenced and then the mash is pumped into Marionette fermentation tanks where it was cold macerated for 3 days. Yeast was then added so that fermentation could start. Mash was allowed to ferment until there was a 100g/l sugar left before fortification was done. Fermentation took place at between 20-35°C.

PUMP-OVERS

Aerated pump-over 4 times per daily and moving one times the volume of the tank with every pump-over.

MACERATION 7 days

PRESS Bucher Pneumatic press. The free run and press wine was added together.

MALO-LACTIC No malo-lactic fermentation was done

MATURATION Wine was aged for 24 Months in old French oak barrels.

BOTTLING 02/12/2005

ANALYSIS

Alc:	17.84 %
R.S.:	67.2g/l
T.A.:	4.9g/l
pH:	3.51
Ext:	107.3g/l

TASTING NOTES: The fortified wine invites you to a nose filled with black cherries, licorice, raisins and walnuts. These flavors follow through on ripe and rich palate covered with velvety tannins to end with a perfect balance.

