



# LOURENS RIVER VALLEY 2006

Each vintage at Morgenster presents its own challenges and the 2006 harvest was just that, more for the winemaker than for the viticulturist. While viticulturists had to farm with natural forces like high temperatures, water stressed vines and sometimes gale force winds, the winemaker had an even darker force brooding and waiting to strike at any moment – power failures!

With Morgenster's exacting, unrelenting focus on quality the resultant 2006 harvest was excellent, as evident in the wonderfully balanced Lourens River Valley 2006. This second Morgenster Bordeaux label has achieved 4½ stars in the John Platter guide for the last eight years since 1999, an enviable track record of consistent excellence.



VINEYARD REGION	Stellenbosch Helderberg ward
VINTAGE CONDITIONS	Dry weather in February resulting in excellent, slow ripening conditions which contributed to good phenolic ripening. Strong winds resulted in smaller berries, vigorous growth and a lighter crop, thereby favouring the concentration of fruit flavours, colour and extract in the wines
GRAPE VARIETIES	Merlot 47% Cabernet franc 32% Cabernet Sauvignon 18% Petit Verdot 3%
MATURATION	100% barrel matured in 300l oak, from French coopers, for 14 months. Mainly new barrels were used, complemented by the use of 2 <sup>nd</sup> and 3 <sup>rd</sup> fill barrels
WINE ANALYSIS	Alc / Vol: 14.5% Acidity: 5.6g/l pH: 3.74 Residual sugar: 2.3g/l Extract: 31.0g/l

## WINEMAKER COMMENTS

COLOUR	Deep ruby red
NOSE	Ripe, expressive and welcoming nose gets one off to a good start. Additional scents include light toasted tobacco, liquorice, spice, herbs and of course red and black berry fruit
PALATE	Youthful, lovely sweet entry with just enough intensity and mouth feel. The complexity of the aromatics is equaled in the palate flavour profile. It's not a heavyweight and has moderate tannins. One feels seduced by this modern styled wine's elegance and balance rather than by sheer power, as is the tendency from this vintage. The fruit is sweet and inviting, while the finish is long and consistent
FOOD MATCHES	This wine embraces subtly structured meals like roast duck, poultry and fish with greens, as well as pastas like Alfredo or a spicy Carbonara
AWARDS	John Platter 2010: 4½ stars The Wine Advocate: 90+ Taste Journal: 92.5