



MÔRESON

Môreson - Magia - (2006 Vintage)

Awards: 2005 4 Wine Magazine. 2004 4* John Platter Guide 2011. 2003 Fairburn Best Red in 2007. 2003 4½* John Platter Guide. 2003 4* Wine Magazine. Silver Award: IWSC in 2008.*

Tasting Notes

Colour: Dark maroon with velvet red tinges

Aroma: Classic cassis aromas with the hint of eucalyptus and rich blue berry fruits.

Palate: Oak spice with hints of vanilla. This rich and complex style of wine will develop over time and mature in bottle for a further 10 years.

Climate

Climate: Mediterranean

Rainfall: ± 700mm per annum.

The vineyards (from which we harvest our Magia varieties) are situated Durbanville, Stellenbosch and Paarl. The combination of warm and cool ripening conditions adds dimensional flavour and structure to the berries.

Vinification/Maturing

Blend: Cabernet Sauvignon: 45%, Cabernet Franc: 40%, Petit Verdot: 5%, Merlot: 5% and Malbec: 5% Cabernet Sauvignon: 5 %.

*Analysis - **Alc:** 13.85% . **RS:** 2.5 . **VA:** 0.71 . **PH:** 3.54 . **TA:** 6.0g/l*

In the Cellar

Varietals used in the Môreson Magia are harvested according to physiological ripeness. Grapes are analyzed for phenolic ripeness to ensure that there are ideal tannins to support lengthened maturation.

All the varieties are harvested separately. In the cellar they are destemmed and then sorted on a vibrating sorting table, here any residual stems, leaves and dry berries are removed. The grapes are not crushed and this limits the damage to the berry and the extraction of unwanted seed tannins. The grapes are then cooled to 16°C before being transferred to the open fermentation vessel. Pre – fermentation cold soaking takes place for 48 hours after which the must is inoculated with the desired yeast strain.

During fermentation the grapes are punched down / pumped over at four hour intervals. The regular pump over regime allows us to develop a wine that has increased extraction levels and well-defined ripe tannins that contribute to lengthened barrel-maturation. On completion of fermentation the wine is left to lie on the skins for a period of two weeks. During these two weeks the wine is pumped over on a daily basis. The free run is drained and transferred to barrel and malolactic fermentation is induced.

The wine is then matured for a period of 24 months in French oak. The Cabernet Sauvignon is matured in 100 % new oak. Individual Barrels are tasted, the finest are selected and these make up the Magia blend. The blended wine is filtered and transferred to old oak barrels. Here it is allowed to complex for one month.