

MÔRESON

Môreson – Mata Mata - (2009)

Tasting Notes

Colour: Dark velvety red with maroon hints.

Aroma: Sweet tobacco and cigar box aromatics on the initial bouquet. There is a concentrated red fruit lending itself towards wild cherry. The Cabernet Franc dominance offers a minty and spicy aroma undertone.

Palate: A concentrated and elegantly, balanced Bordeaux inspired blend. The intense red fruit from the nose carries through to a layered and lingering mouth feel. There is a spicy oak influence that is underlying, with a powerful and fruit forward back palette. This rich wine will mature in bottle for a further 10 years.

Vinification/Winemaking

Blend: Cabernet Franc: 56 %, Merlot: 39 % and Cabernet Sauvignon: 5 %.

Components for Môreson Mata Mata are harvested by physiological ripeness and the grapes are analysed for phenolic ripeness to ensure ideal tannins.

The grapes are destemmed in the cellar and sorted, then cooled to within 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 yeast. During fermentation, the grapes are punched down / pumped over every four hours. Once fermentation is complete the wine is left to lie on the skins for two weeks and pumped over daily. The free run is drained and transferred to barrel where malolactic fermentation is induced.

The wine is then matured for 24 months in French oak, with the 2010 Cabernet Sauvignon component being matured in 100% new French oak barrels for 12 months. Once blended, the wine is transferred to old French oak barrels for a further one-month maturation.

Winemaker's Notes

The Môreson Mata Mata is an excellent example of Cabernet Franc Bordeaux inspired red blend. This wine aspires to be a blend that is produced utilising our unique South African production techniques.

Longer barrel maturation ensures that the 2009 Môreson Mata Mata is complex, sophisticated and easily accessible when opened.

This wine is a fine example of Moreson's commitment to produce high quality wines, ones that have the unique appeal of being able to be enjoyed now or the ability to be cellared and relished later.