

MÔRESON

Môreson – Mata Mata - (2012)

Tasting Notes

Colour: Dark velvety red with maroon hints.

Aroma: A distinct cherry tobacco character with highlights of red fruit.

Palate: A concentrated and elegantly, balanced Bordeaux inspired blend. The red fruit from the nose carries through to a layered and lingering mouth feel. It is an unashamedly bold and excellent wine that will mature in bottle for a further 10 years.

Analysis: Alc: 14.22% . **TA:** 5.9g/L . **RS:** 2.6/L . **pH:** 3.52

Vinification/Winemaking

Merlot: 38%, Cabernet Franc: 34%, Cabernet Sauvignon: 18% and Petit Verdot: 10%

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

We fashioned the 2010 Môreson Mata Mata as a right bank Bordeaux wine. Which means that it is dominated by Merlot. This now ensures that the Môreson Mata Mata is significantly differentiated from the Môreson Magia - a left bank Bordeaux, Cabernet Sauvignon dominant blend.

This wine is another 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.