

RESERVE CABERNET SAUVIGNON, DEMORGENZON

Vintage2024



Sourced from single vineyard Cabernet Sauvignon block on the DeMorgenzon Estate. Four different clones of Cabernet Sauvignon flourish on this site, offering varying complexities of flavour and tannin structure, giving it the best opportunity to produce world class Cabernet Sauvignon.

TASTING NOTE

The DeMorgenzon Reserve Cabernet Sauvignon 2024 displays a deep garnet core with a vibrant ruby rim. On the nose, one will experience an intensity and perfume, with a combination of mulberry, blackberry, cassis, and ripe raspberry that emanate with time. The palate is comprised of silky tannins, with ripe blackcurrant and plum at its core. This velvet gloved wine is supported by its fine-grained tannins, fresh acidity and well-integrated oak backbone. This helps with an elegant and long finish.

VINTAGE CONDITIONS

The 2024 vintage in the Bottelary Hills will be remembered as a vintage of contrast. A wet and cold winter was followed by a notably dry, warm, and compressed harvest period. Despite challenging weather events during flowering and early growth, the season ultimately delivered wines with excellent concentration, purity, and balance.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	1.4
pH	Acidity
3.63	5.5

VINIFICATION DETAILS

The harvesting is conducted early morning, while the grapes are still cool. After being destemmed, the grapes are whole berry fermented in a combination of concrete and stainless-steel tank, while only receiving intermittent pump overs. This helps with an elegant extraction, producing soft, silky tannins. The wines are matured in 300L French oak barrels for 19 months, with a 50% new oak composition.

AWARDS

Tim Atkin MW: 93 pts
Investec Trophy Wine Show: Silver 90 pts

ATTRIBUTES

 Origin South Africa	 Variety Cabernet Sauvignon	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Anthony Sanvido	 Fining Agent None	 Closure Cork	 Region Stellenbosch	 Vegan Yes