SECKFORD AGENCIES

DMZ CABERNET SAUVIGNON, DEMORGENZON

DEMORGENZON

Vintage 2024



DMZ is DeMorgenzon's value label, producing classic, elegant, well-balanced wines that over-deliver in terms of quality for price.

TASTING NOTE

The DMZ Cabernet Sauvignon 2024 opens with lifted aromatics of cassis, black cherry, and crushed blackberry, layered with graphite, cedar, and dried fynbos. Tobacco leaf, dark chocolate, and violets emanate with time. The palate highlights structure and elegance, with fine-grained tannins framing a core of ripe black fruit. This wine hallmarks great approachability.

VINTAGE CONDITIONS

The 2024 growing season was marked by a cool, late spring, with steady moderate temperatures in summer, resulting in delayed veraison. Even budburst resulted in an consistent crop load, with a the actual harvest occurring slightly lately than usual. Moderate yields and small, thick-skinned berries led to great concentration and acidity.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.9	1.2
pH	**Acidity**
3.62	5.5

VINIFICATION DETAILS

The grapes are hand-picked, which was followed by table sorting. The grapes underwent a whole-berry natural fermentation in concrete and stainless-steel tanks. They received gentle extraction, with only pump overs and extended skin contact post fermentation taking place. Maturation takes place in 300L French Oak barrels with a 15% new oak integration over a period of 16 months.

AWARDS

Tim Atkin MW: 91 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Cabernet Sauvignon	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Anthony Sanvido	None	Screw top	Stellenbosch	Yes