SECKFORD AGENCIES

DMZ SYRAH, DEMORGENZON

DEMORGENZON

Vintage 2023



With the DMZ range, DeMorgenzon aim to produce classic, elegant, well-balanced wines that over-deliver in terms of quality for price.

TASTING NOTE

Deep, purple core. Rich berry fruit aromas with lots of ripe, red plum and whiffs of white pepper. Some floral notes in the background, including violets, lavender and spring blossoms. The palate displays dark fruit flavours, revealing white pepper, cinnamon, clove and vanilla spice. Gentle oak integration bodes well for a long, graceful bottle maturation of this wine.

VINTAGE CONDITIONS

A cold, wet winter preceding the 2023 growing season resulted in delayed budburst and a similar delayed harvest. A prolonged cool vintage allowed for the development of an intense Rotundon flavour profile in the grapes, more commonly experienced as white pepper and spice.

VINIFICATION DETAILS

The grapes are hand-picked and undergo natural fermentation in concrete and stainless-steel tanks. The grapes are fermented via whole bunch and whole berry methods. They received minimal extraction, with only pump overs and delestage taking place. Maturation takes place in concrete tanks and 500L French Oak barrels with a 10% new oak integration.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.2	2.2
pH	**Acidity**
3.60	5.1

AWARDS

Tim Atkin MW: 91 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Shiraz (Syrah)	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Alistair Rimmer	None	Screw top	Stellenbosch	Yes