SECKFORD AGENCIES

DEMORGENZON

DMZ SYRAH, DEMORGENZON

Vintage 2018



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 hints 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 and graceful bottle maturation of this wine.

VINTAGE CONDITIONS

Whilst 2018 was dry in the Cape, the daytime temperatures during the ripening period were cooler than what was experienced in the very hot 2016 and 2017 vintages. The resultant harvest began very early with a focus on bringing fruit into the winery with lower sugar levels and lower pH levels.

VINIFICATION DETAILS

Grapes were hand-harvested and destalked into stainless steel fermentation tanks, allowing for a small percentage of whole bunches. Spontaneous fermentation followed, with temperatures ranging between 22˚C and 27˚C, and the use of gentle punch-downs to extract colour and tannin from the skins. With the completion of malolactic fermentation, the wine was transferred to small French oak barrels, 3000L foudres and cement tanks where it matured for 12 months before bottling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.4	1.9
pH	**Acidity**
3.69	4.7

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Carl van der Merwe		Screw top	Stellenbosch	Yes