SECKFORD AGENCIES

DMZ SYRAH, DEMORGENZON

DEMORGENZON

Vintage 2017



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 with a rich, berry fruit nose with lots of ripe red plum and whiffs of white pepper. Some floral notes in the background, including violets, lavender and spring blossoms. Full in the mouth with tremendous youthful vigour and layers of berry fruit with developing spices of pepper, cinnamon, clove and vanilla. Gentle oak integration shows and supports the elegance and roundness at this early age.

VINTAGE CONDITIONS

2017 was another hot and dry vintage in the Cape. Although the day time temperatures were warm, evening temperatures were much cooler than normal resulting in wines with incredible weight and texture, yet with great acidity and length. The dryness of the season resulted in minimal disease pressure with fruit arriving at the winery in very good condition.

VINIFICATION DETAILS

The Syrah was manually harvested and destalked into stainless steel fermentation tanks. A small percentage of bunches were fermented without destalking. Natural fermentation followed with a slight extended maceration on the skins to stabilise the colour and give the wine palate length. Fermentation temperatures were managed between 22˚C and 27˚C with a combination of punch downs and gentle pumpovers to extract colour and flavour from the skins. After fermentation the wine was pressed off the skins and malolactic fermentation was completed in barrel. The wine spent a further 12 months in small French oak barrels, 3000L foudre barrels and cement tanks (total 10% new wood).

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	1.8
pH	**Acidity**
3.62	4.7

AWARDS

Tim Atkin MW: 90 pts

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	None	Screw top	Stellenbosch	Yes