

DMZ SYRAH, DEMORGENZON

Vintage

2014



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

2014 was a great year at DeMorgenzon. Vines entered the growing season with excellent potential for growth following good winter rains. Weather conditions during the ripening season were hot and dry, resulting in concentrated wines with depth and complexity.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.2	2.1
pH	Acidity
3.55	5.2

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 pump overs 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).

AWARDS

IWC 2017: Silver

ATTRIBUTES

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



Winemaker

Carl van der Merwe



Fining Agent



Closure

Screw top



Region

Stellenbosch



Vegan

Blank