

**MAESTRO RED, DEMORGENZON**

Vintage

**2022**


Named in honour of the Baroque music DeMorgenzon pipe to their vines, Maestro Red is a Bordeaux-style blend from Stellenbosch.

**TASTING NOTE**

This wine wine boasts an enticing nose with notes of cassis, rich red fruit, dried herbs, and a touch of perfume, complemented by the ripe aroma of plums. On the palate, it is soft and silky, seamlessly integrating flavours of cigar box and black fruit, creating a harmonious and refined tasting experience. A blend of 41% Cabernet Sauvignon, 17% Merlot, 14% Malbec, 13% Syrah, 10% Petit Verdot and 5% Durif.

**VINTAGE CONDITIONS**

The 2022 growing season began with a cool, wet winter. Spring brought mild weather and even temperatures, allowing for homogenised bud break. Summer arrived, bringing warm, dry weather resulting in great berry concentration and ripening for the later picks

**VINIFICATION DETAILS**

All the grapes used in this blend were meticulously hand- harvested and naturally fermented in stainless steel and concrete tanks. During fermentation, the wine received gentle yet prolonged pump overs to stabilize its dark, rich hue. Malolactic fermentation and maturation occurred in 300L French oak barrels, with up to 25% new oak, for a period of 18 months

**TECHNICAL ANALYSIS**

Alcohol	Residual sugar
13.6	2.9
pH	Acidity
3.28	7.2

**AWARDS**

Tim Atkin MW: 93 pts

Platter: 94 pts

**ATTRIBUTES**

 Origin South Africa	 Variety Red Blend	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Alistair Rimmer	 Fining Agent None	 Closure Cork	 Region Stellenbosch	 Vegan Yes