

MAESTRO RED, DEMORGENZON

Vintage

2017



DEMORGENZON



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 has notes of cassis with rich red fruit, dried herbs and plums on the nose. The palate is soft and silky with integrated flavours of cigar box and black fruit. A blend of 36% Merlot, 35% Cabernet Sauvignon, 14% Cabernet Franc, 10% Petit Verdot and 5% Malbec.

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

Fruit was carefully hand sorted and naturally fermented, whole berry. Post-fermentation maceration was allowed for two weeks, followed by gentle pressing. Maturation was for a total of 18 months in French oak, in a selection of 300 litre casks and 3000 litre foudres. The wine was bottled with minimal fining and a minimal filtration.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	1.6
pH	Acidity
3.44	6.0

AWARDS

Tim Atkin MW: 94 pts

DWWA & IWC: Silver

Platter: 4.5*

Vinous: 90 pts

ATTRIBUTES



Origin

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Carl van der Merwe



Fining Agent

None



Closure

Cork



Region

Stellenbosch



Vegan

Yes