

MAESTRO RED, DEMORGENZON

Vintage

2016



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 39% Cabernet Sauvignon, 38% Merlot, 13% Cabernet Franc and 10% Malbec.

VINTAGE CONDITIONS

Conditions in 2016 were hot and dry resulting in a rapid harvest. Care had to be taken to harvest as quickly as possible, in an effort to preserve the grapes' natural acid and freshness. Due to the dry conditions, the crop quality was excellent, although yields were lower than usual, averaging at around 6 tons per hectare.

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

1.9

pH

Acidity

3.59

5.2

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