

MAESTRO RED, DEMORGENZON

Vintage

2015



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 42% Cabernet Sauvignon, 29% Merlot, 15% Malbec, 10% Petit Verdot and 4% Cabernet Franc.

VINTAGE CONDITIONS

2015 was one of the earliest vintages on record and careful attention had to be paid in the vineyards to ensure ripe fruit was harvested. This was achieved through effective crop thinning and selective harvest. Soil moisture levels had to be managed to extend the ripening as late as possible. Disease pressure was low and fruit health and fruit concentration was excellent. The earlier vintage resulted in more prominent tannins, hence the extraction in the winery was adjusted accordingly.

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 no fining and a minimal filtration.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	1.8
pH	Acidity
3.60	5.6

ATTRIBUTES



Origin

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Carl van der Merwe



Fining Agent

Egg white



Closure

Cork



Region

Stellenbosch



Vegan

No