

MAESTRO RED, DEMORGENZON

Vintage

2014



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 45% Cabernet Sauvignon, 24% Malbec, 16% Merlot and 15% Cabernet Franc.

VINTAGE CONDITIONS

2014 was a difficult year in that early season rains persisted throughout the spring and early summer. Disease pressure was high and vigilance was needed to ensure fruit health. Bordeaux varieties benefit from longer hang times and the higher moisture levels in the soils allowed for this. Removing leaves in the fruit zone allowed for sufficient sunlight penetration and the result was optimally ripe fruit with very soft tannins.

VINIFICATION DETAILS

Fruit was carefully hand sorted and naturally fermented, whole berry. Post-fermentation maceration was allowed for two and a half 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	2.2
pH	Acidity
3.60	5.5

AWARDS

IWC 2016: Gold and Trophy 'Best Stellenbosch Red Blend'

IWSC 2016: Silver

eRobertParker.com: 91 pts

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