



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	1.4
pH	Acidity
3.83	4.8

The vineyards for DeMorgenzon's Reserve Syrah are situated on the estate's farm in Stellenbosch, first planted in 2004.

TAUSTING NOTE

With a deep purple core, this wine presents a rich nose of berry fruits, dominated by ripe red plum with hints of white pepper. Subtle floral undertones of violets, lavender, and spring blossoms add complexity. Full-bodied and bursting with youthful vigour, it layers berry fruits over evolving spices of pepper, cinnamon, clove, and vanilla. The gentle integration of oak supports its early-age elegance and roundness, promising a nuanced and harmonious palate experience.

VINTAGE CONDITIONS

Following a cool and refreshing spring, the vineyards enjoyed an ideal progression leading up to budburst and berry set. These optimal conditions facilitated even bunch development, ensuring that fruit ripeness and flavour complexity evolved gradually and harmoniously over an extended growing period

VINIFICATION DETAILS

The Syrah grapes for this wine are sourced from two distinct parcels: a high-altitude, high-density "stok-by-paaltjie" block facing south, and another block facing north with vertical shoot positioning. Each parcel is meticulously hand-harvested and undergoes natural fermentation in both concrete tanks and stainless steel, where gentle pump overs and delestage ensure elegant extraction. Maturation occurs in 500L French oak barrels for 12-16 months, allowing the wine to develop complexity and depth before final blending and bottling.

AWARDS

Tim Atkin MW: 96 pts
Platter: 93 pts
IWSC: Gold (7th best wine overall in 2024)

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Shiraz (Syrah)	Yes	75cl	Yes





Winemaker

Alistair Rimmer



Fining Agent



Closure

Cork



Region

Stellenbosch



Vegan

Yes