



RESERVE SYRAH, DEMORGENZON

Vintage

2017



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

TASTING NOTE

Deep, purple core. Rich, berry fruit nose with lots of ripe red plum and whiffs of white pepper. Some floral notes in the background, including violets, lavender and spring blossoms. Full in the mouth with tremendous youthful vigour, this displays layers of berry fruit with developing spices of pepper, cinnamon, clove and vanilla. Gentle oak integration shows and supports the elegance and roundness at this early age.

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. The grapes were handpicked and selected in the early morning at between 23.5° and 24.5° balling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.2
pH	Acidity
3.82	4.8

VINIFICATION DETAILS

The Syrah was manually harvested and destalked into stainless steel fermentation tanks. A small percentage of bunches were fermented without destalking. Natural fermentation followed with a slight extended maceration on the skins to stabilise the colour and give the wine palate length. Fermentation temperatures were managed between 24°C and 30°C with a combination of punch downs and gentle pumpovers to extract colour and flavour from the skins. After fermentation, the wine was pressed off the skins and malolactic fermentation was completed in barrel. The wine spent 10 months in 300L French oak barrels and a further 10 months in 3000L foudre barrels. After final blending the wine was transferred to 300L barrels for settling, after which it was racked and bottled without filtration.

AWARDS

Tim Atkin MW: 95 pts
Platter: 4.5*
DWWA: Silver
IWC: Gold

ATTRIBUTES



Origin

South Africa



Variety

Shiraz (Syrah)



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Carl van der Merwe



Fining Agent

Casein



Closure

Cork



Region

Stellenbosch



Vegan

No