

## RESERVE SYRAH, DEMORGENZON

Vintage

2015



### TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.3	1.6
pH	Acidity
3.61	5.6

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

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

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 and cement tanks (total 25% new wood).

### AWARDS

Tim Atkin MW: 93 pts  
James Suckling: 93 pts  
IWSC: Silver outstanding



ATTRIBUTES

 Origin South Africa	 Variety Shiraz (Syrah)	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Carl van der Merwe	 Fining Agent Egg white	 Closure Cork	 Region Stellenbosch	 Vegan No