

RESERVE SYRAH, DEMORGENZON

Vintage

2014



DEMORGENZON



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

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. The higher moisture levels in the soils allowed for a longer ripening period, and together with cooler temperatures resulted in elegant wines with very soft tannin. Removing leaves in the fruit zone allowed for sufficient sunlight penetration and good flavour development.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.3	2.4
pH	Acidity
3.55	5.5

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 stabilize 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 pump overs 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).

ATTRIBUTES

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