

2016

DMZ GRENACHE NOIR, DEMORGENZON



Vintage



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.5
рН	Acidity
3.50	4.9

From mostly weathered granite soils on estate vineyards, which gives the resultant wines a natural exuberance and youthful vigour.

TASTING NOTE

Spice and mulled red fruit are present on a bright and elegant nose. The wine shows purity of fruit and a lovely depth of aroma. The palate is soft and appealing, yet with enough structure to provide a firm yet silky finish. 100% Grenache.

VINTAGE CONDITIONS

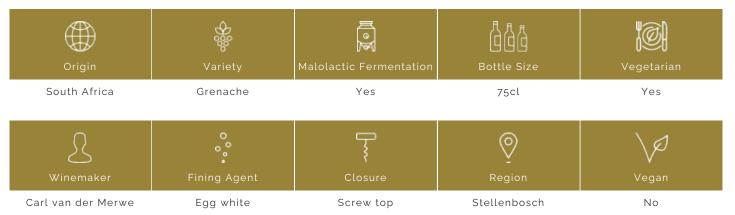
Conditions in 2016 were hot and dry, resulting in a rapid harvest. Care had to be taken to harvest as quickly as possible, in an effort to preserve the grape's natural acid and freshness. Due to the dry conditions, the crop quality was excellent, although yields were lower than usual, averaging at around 6 tons per hectare.

VINIFICATION DETAILS

The grapes were handpicked and selected in the early morning at between 21° and 22° Balling. Fruit was carefully hand sorted and naturally fermented, whole berry with a percentage of whole bunches added to the fermenters. Post fermentation maceration was allowed for two weeks, followed by gentle pressing. Maturation was for a total of 18 months in French oak, in a selection of old 300 litre and 500 litre casks. The wine was bottled with no fining and a minimal filtration.

AWARDS

Tim Atkin MW: 92 pts



ATTRIBUTES