SECKFORD AGENCIES

DMZ GRENACHE NOIR, DEMORGENZON

DEMORGENZON

Vintage 2018



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

2018 was a dry vintage in the Cape. Thunderstorms in early spring added a lot of nitrogen to the soils resulting in very healthy canopies going into the growing season. The daytime temperatures during the ripening period were cooler than those experienced in the very hot 2016 and 2017 vintages, with relatively cool evenings. Conditions were very dry though, with vine stress management being key to success. Fruit harvesting tended to be very early in 2018, with a focus on bringing fruit into the winery with lower sugar levels and lower pH levels.

VINIFICATION DETAILS

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 minimal fining and filtration.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.3
pH	**Acidity**
3.66	4.1

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Grenache	Yes	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Carl van der Merwe	None	Screw top	Stellenbosch	Yes