

## DMZ GRENACHE NOIR, DEMORGENZON

Vintage

2015



DEMORGENZON



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

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; 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

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.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.3	2.2
pH	Acidity
3.30	5.1

### AWARDS

Platter: 4\*

### ATTRIBUTES



Origin

South Africa



Variety

Grenache



Malolactic  
Fermentation

Yes



Bottle Size

75cl



Vegetarian

Blank



Winemaker

Carl van der Merwe



Fined Using



Closure

Screw top



Region

Stellenbosch



Vegan

Blank