SECKFORD AGENCIES

DMZ GRENACHE NOIR, DEMORGENZON

DEMORGENZON

Vintage 2016



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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.5
pH	**Acidity**
3.50	4.9

AWARDS

Tim Atkin MW: 92 pts

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Carl van der Merwe	Egg white	Screw top	Stellenbosch	No