

DMZ GRENACHE NOIR, DEMORGENZON

Vintage

2014



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. Predominantly Grenache (85%), with 7.5% Syrah and 7.5% Durif.

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. Grenache is prone to botrytis damage, however very careful harvesting and sorting resulted in excellent final quality of the harvest. Fruit zones were managed to minimise crop and allow for smaller bunches and smaller berries.

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
14.5	2.1
pH	Acidity
3.50	5.5

AWARDS

eRobertParker.com: 90 pts

ATTRIBUTES



Origin

South Africa



Variety

Red Blend



Malolactic
Fermentation

Yes



Bottle Size

75cl



Vegetarian

Blank



Winemaker

Carl van der Merwe



Fined Using



Closure

Screw top



Region

Stellenbosch



Vegan

Blank