

## MAESTRO BLUE, DEMORGENZON

Vintage

2021



DEMORGENZON



Named in honour of the Baroque music DeMorgenzon pipe to their vines, Maestro Blue is a Rhône-style blend - the newest addition to the estate's range.

### TASTING NOTE

This wine has notes of red and black berry fruit, white pepper and spice. The palate is finely structured, showing an array of ripe fruit and floral undertones, with a lingering aftertaste. A blend of 72% Syrah, 11% Durif, 7% Grenache, 7% Mourvedré & 3% Malbec.

### VINTAGE CONDITIONS

A cold, wet winter preceding the 2021 growing season resulted in delayed budburst and a similarly delayed harvest. Flavour development peaked early resulting in full-flavoured, ripe styled fruit with healthy levels of natural acidity this year.

### VINIFICATION DETAILS

Fruit was carefully hand sorted and naturally fermented, whole berry. 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 300 litre casks and 3000 litre foudres.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.4	1.4
pH	Acidity
3.82	4.5

### AWARDS

Tim Atkin MW: 94 pts

Platter: 90 pts

### ATTRIBUTES



Origin

South Africa



Variety

Red Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Alistair Rimmer



Fining Agent

None



Closure

Cork



Region

Stellenbosch



Vegan

Yes