

## MAESTRO BLUE, DEMORGENZON

Vintage

2019



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 46% Syrah, 20% Grenache Noir, 19% Petite Sirah and 15% Mourvedré

### VINTAGE CONDITIONS

2019 was a cooler vintage than the previous hot and dry years. Whilst the vineyards benefited from decent winter rainfall there were some latent stress effects from the previous year's drought conditions. This resulted in some uneven budding and careful harvesting was necessary to achieve a total pick of optimum ripeness. Cool conditions during the early part of the ripening resulted in high acidities and low pH, resulting in wines that are fresh, precise and bright.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	2.2
pH	Acidity
3.75	4.6

### 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.

### AWARDS

IWC: Silver  
Tim Atkin MW: 94 pts  
Platter: 92 pts

### ATTRIBUTES

 Origin South Africa	 Variety Red Blend	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Carl van der Merwe	 Fining Agent None	 Closure Cork	 Region Stellenbosch	 Vegan Yes