SECKFORD AGENCIES

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.

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
14.5	2.2
pH	**Acidity**
3.75	4.6

AWARDS

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

ATTRIBUTES

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

Winemaker	Fining Agent	Closure	Region	Vegan
Carl van der Merwe	None	Cork	Stellenbosch	Yes