

MAESTRO BLUE, DEMORGENZON

Vintage

2017



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 58% Syrah, 26% Grenache Noir, 10% Mourvèdre and 6% Petite Sirah.

VINTAGE CONDITIONS

2017 was another hot and dry vintage in the Cape. Although the day time temperatures were warm, evening temperatures were much cooler than normal resulting in wines with incredible weight and texture, yet with great acidity and length. The dryness of the season resulted in minimal disease pressure with fruit arriving at the winery in very good condition.

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. The wine was bottled with minimal fining and a minimal filtration.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	1.7
pH	Acidity
3.76	4.6

AWARDS

Tim Atkin MW: 93 pts

Neil Martin: 90 pts

DWWA: Silver

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