SECKFORD AGENCIES

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	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