SECKFORD AGENCIES

# MAESTRO BLUE, DEMORGENZON

DEMORGENZON

Vintage 2015

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 44% Grenache Noir, 29% Mourvèdre, 21% Syrah and 6% Petite Sirah.

## VINTAGE CONDITIONS

2015 was one of the earliest vintages on record and careful attention had to be paid in the vineyards to ensure ripe fruit was harvested. This was achieved through effective crop thinning and selective harvest. Soil moisture levels had to be managed to extend the ripening as late as possible. Disease pressure was low and fruit health and fruit concentration was excellent. The earlier vintage resulted in more prominent tannins, hence the extraction in the winery was adjusted accordingly.

## 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 no fining and a minimal filtration.

## TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---|---|
| 14.4 | 1.5 |
| **pH** | **Acidity** |
| 3.56 | 5.4 |

## AWARDS

Tim Atkin MW: 94 pts
IWC 2018: Silver
DWWA 2018: Silver
IWSC 2018: 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 | Egg white | Cork | Stellenbosch | No |