SECKFORD AGENCIES

DMZ ROSÉ, DEMORGENZON

DEMORGENZON

Vintage 2025



In the vineyard, trellised vineyards are managed with open canopies. Sunlight exposure allows these grapes to be harvested earlier with a lower sugar level and lighter colour essential to making world-class rosé.

TASTING NOTE

This delightful dry rosé blend harmoniously marries the richness of Syrah with the subtle fruit of Grenache Noir. On the nose, vibrant aromas of in ripe strawberries and tangy raspberries, dance alongside subtle hints of dried herbs and delicate floral undertones, creating an inviting bouquet. The palate is greeted by a crisp and refreshing acidity, accompanied by a medley of watermelon and juicy red cherries, leading to a satisfyingly dry and lingering finish. 60% Syrah, 40% Grenache Noir

VINTAGE CONDITIONS

An unusually wet winter was followed by a cool Spring resulting in delayed budburst of about 2- 3 weeks, compared to the previous season. The delay in budburst meant the vines weren't at risk to early season disease pressure. A moderate summer with a few intermittent heat spikes, which meant careful canopy management was necessary to protect the bunches from sunburn.

VINIFICATION DETAILS

Cool, early morning harvested grapes were destemmed, crushed, then pressed and the juice settled until clear. Fermentation occurred spontaneously without the addition of commercial yeasts in a combination of stainless steel tanks and old French oak barrels. The resulting wines were racked and sulphured prior to blending and the final blend left on fine yeast lees for maturation until bottling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.7	2.7
pH	**Acidity**
3.43	5.4

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Shiraz (Syrah)	No	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Anthony Sanvido		Screw top	Stellenbosch	Yes