SECKFORD AGENCIES

DMZ ROSÉ, DEMORGENZON

DEMORGENZON

Vintage 2024



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 Syrah Rose offers a rich and inviting experience. On the nose, vibrant aromas of 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 succulent watermelon and juicy red cherries, leading to a satisfying dry and lingering finish.

VINTAGE CONDITIONS

Following on from a wet winter, DeMorgenzon experienced a slightly delayed budburst in a cooler than usual Spring season. Summer brought with it intermittent heat waves which resulted in a very compacted harvest period, as most of the white varieties, and early Rose blocks started to ripen at the same period.

VINIFICATION DETAILS

Harvested from the Entrance Drive Syrah block, this Syrah is destemmed and lightly pressed for optimal colour extraction. This is then followed by natural fermentation in stainless steel tank. Maturation takes place for 4 months before being lightly filtered and bottled.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
10.5	1.4
pH	**Acidity**
3.23	6.7

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