

DMZ ROSÉ, DEMORGENZON

Vintage

2021



DEMORGENZON



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

Pale blush in colour, this serious Mediterranean styled Rosé is packed with summer fruit and floral aroma. The finely balanced palate displays fresh acidity, chalky texture and a mouth-watering, savoury finish. A blend of 49% Grenache Noir, 31% Mourvèdre, 16% Syrah, 3% Viognier and 1% Chenin Blanc.

VINTAGE CONDITIONS

On the back of a cold and wet winter, the 2020 growing season began very early, with homogenous budburst and even shoot growth. Summer was relatively mild, without the heatwaves often experienced in the Cape. The resultant crop retained high levels of natural acidity and abundant concentration of flavour.

VINIFICATION DETAILS

Hand harvested fruit is gently crushed, then immediately pressed to avoid excessive colour extraction. Cold fermentation takes place in stainless steel tanks, followed by a minimum of 10 months ageing on the yeast lees before bottling preparations commence.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.3	4.5
pH	Acidity
3.35	5.6

ATTRIBUTES



Origin

South Africa



Variety

Red Blend



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

No



Winemaker

Adam Mason



Fining Agent

Isinglass



Closure

Screw top



Region

Stellenbosch



Vegan

No