

DMZ GRENACHE NOIR, DEMORGENZON

Vintage

2019



DEMORGENZON



From mostly weathered granite soils on estate vineyards, which gives the resultant wines a natural exuberance and youthful vigour.

TASTING NOTE

Spice and mulled red fruit are present on a bright and elegant nose. The wine shows purity of fruit and a lovely depth of aroma. The palate is soft and appealing, yet with enough structure to provide a firm yet silky finish.

VINTAGE CONDITIONS

2019 was a cooler vintage than the previous hot and dry years. Whilst the vineyards benefited from decent winter rainfall there were some latent stress effects from the previous year's drought conditions. This resulted in some uneven budding and careful harvesting was necessary to achieve a total pick of optimum ripeness. Cool conditions during the early part of the ripening resulted in high acidities and low pH, resulting in wines that are fresh, precise and bright.

VINIFICATION DETAILS

Fruit was carefully hand sorted and naturally fermented, whole berry with a percentage of whole bunches added to the fermenters. 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 old 300 litre and 500 litre casks. The wine was bottled with minimal fining and filtration.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.5	1.6
pH	Acidity
3.44	6.0

ATTRIBUTES



Origin

South Africa



Variety

Grenache



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Carl van der Merwe



Fining Agent

None



Closure

Screw top



Region

Stellenbosch



Vegan

Yes