



GRENACHE NOIR



DeMorgenzon DMZ Grenache Noir 2014

Winemaker	Carl van der Merwe
Varietal blend	85% Grenache 7.5% Syrah 7.5% Durif
Appellation	Stellenbosch
Alcohol content	14.5 %
TA	5.5 g/l
pH	3.5
RS	2.1 g/l

VINEYARDS

These vineyards are situated on the farm DeMorgenzon in the Stellenboschkloof. Soils are mostly weathered granite which gives the resultant wines a natural exuberance and youthful vigour. The trellised vineyards are managed to ensure natural high acidity and full flavour concentration. Grenache vineyards are planted on warmer sites with poorer soils with high clay percentages

VINTAGE

2014 was a difficult year in that early season rains persisted throughout the spring and early summer. Disease pressure was high and vigilance was needed to ensure fruit health. Grenache is prone to botrytis damage and very careful harvesting and sorting resulted in excellent final quality of the harvest. Fruit zones are managed to minimise crop and allow for smaller bunches and smaller berries

VINIFICATION AND MATURATION

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 no fining and a minimal filtration.

AWARDS & ACCOLADES

2014

90 Points Neal Martin for Robert Parker's Wine Advocate 2016

TASTING NOTES

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.



info@demorgenzon.com | +27 21 881 3030
www.demorgenzon.com | +27 21 881 3773
Stellenboschkloof Road, Stellenbosch 7600