



DeMorgenzon Maestro Blue 2015

Winemaker	Carl van der Merwe
Varietal blend	44% Grenache Noir 29% Mourvèdre 21% Syrah 6% Petite Sirah
Appellation	Stellenbosch
Alcohol content	14.38 %
TA	5.4 g/l
pH	3.56
RS	1.5 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.

VINTAGE

2015 was one of the earliest vintages on record and careful attention had to be paid in the vineyards to ensure ripe fruit was harvested. This was achieved through effective crop thinning and selective harvest. Soil moisture levels had to be managed to extend the ripening as late as possible. Disease pressure was low and fruit health and fruit concentration was excellent. The earlier vintage resulted in more prominent tannins, hence the extraction in the winery was adjusted accordingly.

VINIFICATION AND MATURATION

Fruit was carefully hand sorted and naturally fermented, whole berry. 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 300 litre casks and 3000 litre Foudres. The wine was bottled with minimal fining and a minimal filtration.

AWARDS & ACCOLADES

2015:

94 Points *Tim Atkin MW*
South Africa Report 2017
1st place, *Top12Wines*
2017

TASTING NOTES

This wine has notes of red and black berry fruit, white pepper and spice. The palate is finely structured, showing an array of ripe fruit and floral undertones, with a lingering aftertaste.



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