



DeMorgenzon Maestro Red 2013

Winemaker	Carl van der Merwe
Varietal blend	47% Cabernet Sauvignon 20% Merlot 16% Petit Verdot 16% Malbec 1% Cabernet Franc
Appellation	Stellenbosch
Alcohol content	14%
TA	6 g/l
pH	3.47
RS	1.8 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

2013 was a great year at DeMorgenzon. Vines entered the growing season with excellent potential for growth following good winter rains. Weather conditions during the ripening season were hot and dry, resulting in concentrated wines with depth and complexity.

VINIFICATION AND MATURATION

The grapes for DeMorgenzon Maestro Red 2013 were hand sorted, naturally fermented whole berry. Post fermentation maceration for two and a half weeks, followed by gentle pressing. Full malolactic fermentation took place in a combination of 300L and 500L barrels and 3000L Fourdré barrels for 9 months, with 30% new French oak. The varieties were separately aged for 9 months, then blended and matured for a further 5 months in oak. Light stabilization was performed and the wine went through no fining before bottling.

AWARDS & ACCOLADES

2013

91 points *Tim Atkin MW's South African Report 2015*

2011

Top 6 Bordeaux Style Red Blend *Classic Wine 2014*
91 points *Tim Atkin MW South Africa Report 2014*
89 points *Stephen Tanzer's Wine Cellar*

Silver *Decanter 2013*

Silver *International Wine Challenge 2013*

Silver *International Wine & Spirit Competition 2013*

TASTING NOTES

This wine has notes of cassis with rich, red fruit, dried herbs, perfume and plums on the nose. The palate is soft and silky with integrated flavours of cigar box and black fruit.



info@demorgenzon.com | +27 21 881 3030

www.demorgenzon.com | +27 21 881 3773

Stellenboschkloof Road, Stellenbosch 7600