



GRENACHE NOIR



DeMorgenzon DMZ Grenache Noir 2016

Winemaker	Carl van der Merwe
Varietal blend	100% Grenache Noir
Appellation	Stellenbosch
Alcohol content	14.05 vol%
TA	4.9 g/l
pH	3.5
RS	2.5 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. Grenache vineyards are planted on warmer sites with poorer soils with high clay percentages

VINTAGE

Conditions in 2016 were hot and dry resulting in a rapid harvest. Care had to be taken to harvest as quickly as possible, in an effort to preserve the grape's natural acid and freshness. Due to the dry conditions, the crop quality was excellent, although yields were lower than usual, averaging at around 6 tons per hectare. The grapes were handpicked and selected in the early morning at between 21° and 22° Balling.

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 2016

92 Points *Tim Atkin MW*
South Africa Report 2018

2015

89 Points *Tim Atkin MW South*
Africa Report 2017

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.



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