



DeMorgenzon Maestro Red 2014

Winemaker	Carl van der Merwe
Varietal blend	45% Cabernet Sauvignon 24% Malbec 16% Merlot 15% Cabernet Franc
Appellation	Stellenbosch
Alcohol content	14%
TA	5.5 g/l
pH	3.6
RS	2.2 g/l

AWARDS & ACCOLADES

2014

91 Points *Neal Martin for Robert Parker's Wine Advocate 2016*
Best Stellenbosch Red
International Wine Challenge 2015

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 Medal *Decanter World Wine Awards 2013*
Silver Medal *International Wine Challenge 2013*
Silver Medal *International Wine & Spirit Competition 2013*

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

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. Bordeaux varieties benefit from longer hang times and the higher moisture levels in the soils allowed for this. Removing leaves in the fruit zone allowed for sufficient sunlight penetration and the result was optimally ripe fruit with very soft tannins.

VINIFICATION AND MATURATION

Fruit was carefully hand sorted and naturally fermented, whole berry. Post fermentation maceration was allowed for two and a half 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 no fining and a minimal filtration.

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.

