



GRENACHE NOIR



DeMorgenzon DMZ Grenache Noir 2017

Winemaker	Carl van der Merwe
Varietal blend	100% Grenache Noir
Appellation	Stellenbosch
Alcohol content	14.78 vol%
TA	4.4 g/l
pH	3.63
RS	1.3 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

2017 was another hot and dry vintage in the Cape. Although the day time temperatures were warm, evening temperatures were much cooler than normal resulting in wines with incredible weight and texture, yet with great acidity and length. The dryness of the season resulted in minimal disease pressure with fruit arriving at the winery in very good condition.

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 minimal fining and filtration.

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.

AWARDS & ACCOLADES

2017

TBC

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



info@demorgenzon.com | +27 21 881 3030

www.demorgenzon.com | +27 21 881 3773

Stellenboschkloof Road, Stellenbosch 7600