

FOUNDED IN 1699

DEMORGENZON
GARDEN VINEYARDS
ROSÉ



DeMorgenzon Garden Vineyards Rosé 2018

Winemaker	Carl van der Merwe
Varietal blend	29% Syrah 20% Cinsault 19% Grenache Noir 17% Mourvèdre 10% Viognier 3% Durif 2% Roussanne
Appellation	Stellenbosch
Alcohol content	13.39 %
TA	5.0 g/L
pH	3.36
RS	1.6 g/L

VINEYARDS

The vineyards are grown on weathered granite soils in Stellenbosch. Trellised and bush vine vineyards are managed to ensure natural high acidity and full flavour concentration. Fruiting zones are managed to encourage sunlight exposure onto the grapes allowing grapes to be harvested earlier with a lower sugar level and good flavour development.

VINTAGE

2018 was dry vintage in the Cape. Thunder storms in early spring added a lot of Nitrogen to the soils resulting in very healthy canopies entering the growing season. The day time temperatures during the ripening period were cooler than what was experienced in the very hot 2016 and 2017 vintages, with relatively cool evenings. Conditions were very dry though, with vine stress management being key to success. Fruit harvesting tended to be very early in 2018, with a focus on bringing fruit into the winery with lower sugar levels and lower pH levels.

VINIFICATION AND MATURATION

All fruit is hand harvested. At the winery, fruit is gently crushed. Minimal skin contact is allowed to ensure a light blush colour. Grapes are picked across various ripeness levels in an effort to increase complexity of flavour. Fermentation happens in stainless steel at between 12 and 16 degrees Celsius, and is followed by an extended ageing on the yeast lees.

AWARDS & ACCOLADES

2017:

3½ Stars, *Platters Wine Guide 2018*

2016:

Platter's 3 Stars, *Platters Wine Guide 2017*

2014:

88 points, *Tim Atkin MW*

TASTING NOTES

Moderate blush tones. This crowd pleasing rosé displays alluring aromas and juicy flavours of cherries and strawberries on the nose, followed by a crispy summer fruit salad palate. The pallet is accented with delicate floral and spice nuances. The balance is perfect with a crisp, dry finish.

