

FOUNDED IN 1699

DEMORGENZON  
GARDEN VINEYARDS  
ROSÉ



## DeMorgenzon Garden Vineyards Rosé 2019

**Winemaker** Carl van der Merwe  
**Varietal blend**

61% Grenache Noir  
13% Mourvèdre  
12% Syrah  
9% Grenache Blanc  
3% Roussanne  
1% Viognier  
1% Durif

**Appellation** Stellenbosch  
**Alcohol content** 13.8 %  
**TA** 5.25 g/L  
**pH** 3.37  
**RS** 1.3 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

2019 was a cooler vintage than the previous hot and dry years, Whilst the vineyards benefited from decent winter rainfall there were some latent stress effects from the previous year's drought conditions. This resulted in some uneven budding and careful harvesting was necessary to achieve a total pick of optimum ripeness. Cool conditions during the early part of the ripening resulted in high acidities and low pH, resulting in wines that are fresh, precise and bright.

### 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.

