



ROSÉ



DeMorgenzon DMZ Rosé 2020

Cellar Master
Varietal blend

Carl van der Merwe
47% Grenache Noir
28% Mourvèdre
13% Syrah
10% Grenache Blanc
2% Viognier

Appellation
Alcohol content

Stellenbosch
13.34%

TA

4.9 g/L

pH

3.42

RS

1.6 g/l

VINEYARDS.

The grapes used to produce this wine were sourced exclusively from DeMorgenzon's own vineyards, noted for their weathered granite soils and cool, South-facing slopes.

Trellised vineyards are managed with open canopies to ensure naturally high levels of acidity and flavour concentration. Sunlight exposure allows these grapes to be harvested earlier with a lower sugar level and lighter colour essential to making world-class rosé.

VINTAGE

On the back of a cold and wet winter, the 2020 growing season began very early, with homogenous budburst and even shoot growth. Summer was relatively mild, without the heatwaves often experienced in the Cape. The resultant crop retained high levels of natural acidity and abundant concentration of flavour. Particularly exceptional are the white and red wines of 2020, whilst the reds display early promise thanks to intense colour and tannin concentration.

VINIFICATION AND MATURATION

Hand harvested fruit is gently crushed, then immediately pressed to avoid excessive colour extraction. Cold fermentation takes place in stainless steel tanks, followed by a minimum of 10 months ageing on the yeast lees before bottling preparations commence.

AWARDS & ACCOLADES 2020

Double Gold: Rosé Rocks Competition, 2020.

2019

Gold: Rosé Rocks Competition

TASTING NOTES

Pale blush in colour, this serious Mediterranean styled Rosé is packed with summer fruit and floral aroma.

The finely balanced palate displays fresh acidity, chalky texture and a mouth-watering, savoury finish.



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