



## DeMorgenzon DMZ Rosé 2021

### Cellar Master Varietal blend

Adam Mason  
49% Grenache Noir  
31% Mourvèdre  
16% Syrah  
3% Viognier  
1% Chenin Blanc

### Appellation Alcohol content

Stellenbosch

TA

13.29%

pH

5.6 g/L

RS

3.35

4.5 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.



info@demorgenzon.com | +27 21 881 3030

www.demorgenzon.com | +27 21 881 3773

Stellenboschkloof Road, Stellenbosch 7600