

## DeMorgenzon DMZ Syrah 2012

Deep, purple core. Rich, berry fruit nose with lots of ripe, red plum and whiffs of white pepper. Some floral notes in the background, including violets, lavender and spring blossoms. Full in the mouth with tremendous youthful vigour. Layers of berry fruit with developing spices of pepper, cinnamon, clove and vanilla. Gentle oak integration shows and supports the elegance and roundness at this early age.

**variety :** Shiraz | 100% Shiraz

**winery :** De Morgenzon

**winemaker :** Carl van der Merwe

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol    rs : 1.5 g/l    pH : 3.53    ta : 5.4 g/l

**type :** Red    **style :** Dry    **body :** Full    **taste :** Fragrant    **wooded**

**pack :** Bottle    **size :** 0    **closure :** Cork

**2012:**

Gold IWC 2014

Silver Decanter 2014

Bronze OMWTS 2014

**2011:**

89 points Stephen Tanzer's International Wine Cellar

87 points Wine Spectator

88 points Wine & Spirits

4 stars Platter's Guide

**2009:**

89 points Stephen Tanzer's International Wine Cellar

### **in the vineyard :**

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. Planted in 2004 the trellised vineyard is managed to ensure natural high acidity and full flavour concentration. The yield was 8 tons per hectare.

### **Vintage**

2012 was an outstanding year for Syrah at DeMorgenzon. Vines entered the growing season with excellent potential for growth following good winter rains. Weather conditions during the ripening season were hot and dry, resulting in concentrated wines with depth and complexity.

**in the cellar :** The Syrah was manually harvested and destalked into stainless steel fermentation tanks. A small percentage of bunches were fermented without destalking. Natural fermentation followed with a slight extended maceration on the skins to stabilize the colour and give the wine palate length. Fermentation temperatures were managed between 22°C and 27°C with a combination of punch downs and gentle pump overs to extract colour and flavour from the skins. After fermentation the wine was pressed off the skins and malolactic fermentation was completed in barrel. The wine spent a further 12 months in small French oak barrels, 3000L Fourdré barrels and cement tanks (total 10% new wood).

