

DeMorgenzon Garden Vineyards Rose 2014

Deep blush tones. This crowd pleasing rosé displays alluring aromas and juicy flavours of cherries and strawberry nose, followed by crispy summer fruit salad palate. The pallet is accented with delicate floral and spice nuances. The balance is perfect ending dry and crisp enticing you to take another sip!

variety : Shiraz | 47% Syrah, 32% Grenache, 21% Mourvèdre

winery : De Morgenzon

winemaker : Carl van der Merwe

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 3.2 g/l pH : 3.16 ta : 5.7 g/l

type : Rose **style :** Very Dry **taste :** Fruity

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

2012:

Feature Article Fairlady Magazine

2011:

3 stars Platter's Guide

in the vineyard :

These Syrah, Grenache and Mourvèdre vineyards are situated on the farm DeMorgenzon in the Stellenboschkloof and are part of this prestigious farm's replanting programme. Small portions of the grapes are bought in from surrounding farms in Stellenbosch. The grapes are selected for their ability to produce fresh, fruit forward wines. Trellised vineyards are managed to ensure natural high acidity and full flavour concentration.

Crop levels were good in 2013 with moderate temperatures and breezy conditions ensuring healthy fruit. A hot spell in January caused small losses of fruit that were exposed to the sun, necessitating selective harvest. Moderate temperatures then persisted for the rest of the season.

about the harvest: The grapes were handpicked and selected in the early morning at between 22° and 23° Balling. The yield was 8.7 (55hl/ha) tons per hectare with acids above 6.2 g/l and pH is generally below 3.3.

in the cellar : Bunch selection was done in the vineyard. Grapes were partially whole bunch pressed, the balance de-stemmed and the juice left for 4 to 6 hours of skin contact before being drained, blended and fermented. This elegant style wine was matured in old oak barrels for a few months for added complexity and austerity.

