

DeMorgenzon Maestro Red 2013

This wine has notes of cassis with rich, red fruit, dried herbs, perfume and plums on the nose. The palate is soft and silky with integrated flavours of cigar box and black fruit.

variety : Cabernet Sauvignon | 47% Cabernet Sauvignon, 20% Merlot, 16% Petit Verdot, 16% Malbec, 1% Cabernet Franc

winery : De Morgenzon

winemaker : Carl van der Merwe

wine of origin : Stellenbosch

analysis: alc : 14.0 % vol rs : 1.8 g/l pH : 3.47 ta : 6.0 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

2013:

91 points Tim Atkin MW's South African Report 2015

2011:

Top 6 Classic Wine 2014

Silver Decanter 2013

Silver IWC 2013

Silver IWSC 2013

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. The trellised vineyards are managed to ensure natural high acidity and full flavour concentration.

Vintage

2013 was a great year 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 grapes for DeMorgenzon Maestro Red 2013 were hand sorted, naturally fermented whole berry. Post fermentation maceration for two and a half weeks, followed by gentle pressing. Full malolactic fermentation took place in a combination of 300L and 500L barrels and 3000L Fourdré barrels for 9 months, with 30% new French oak. The varieties were separately aged for 9 months, then blended and matured for a further 5 months in oak. Light stabilization was performed and the wine went through no fining before bottling.

