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DeMorgenzon Reserve Syrah 2014

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% Syrah
winery : De Morgenzon
winemaker : Carl van der Merwe
wine of origin : Stellenbosch
analysis : **alc :** 14.3 % vol **rs :** 2.4 g/l **pH :** 3.55 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2014:
Silver Decanter 2014
Silver IWC 2014
2012:
Top 20 Finalist Shiraz SA Challenge 2014
93 points Tim Atkin MW South Africa Report 2014
Top 10 Nominee Jaime Goode's South African Wines of 2014
Silver Outstanding IWSC 2014
Silver Decanter 2014
Silver IWC 2014
Silver Michelangelo Awards 2014
Bronze Old Mutual Trophy Wine Show 2014

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
2014 was a difficult year in that early season rains persisted throughout the spring and early summer. Disease pressure was high and vigilance was needed to ensure fruit health. The higher moisture levels in the soils allowed for a longer ripening period, and together with cooler temperatures resulted in elegant wines with very soft tannin. Removing leaves in the fruit zone allowed for sufficient sunlight penetration and good flavour development.

about the harvest: The Syrah was manually harvested.

in the cellar : The grapes were 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 10 months in 300L French oak barrels and a further 10 months in 3000L Fourdré barrels and cement tanks (total 25% new wood).