

DMZ Grenache Noir 2015

Spice and mulled red fruit are present on a bright and elegant nose. The wine shows purity of fruit and a lovely depth of aroma. The palate is soft and appealing, yet with enough structure to provide a firm yet silky finish.

variety : Grenache | 100% Grenache Noir

winery : De Morgenzon

winemaker : Carl van der Merwe

wine of origin : Stellenbosch

analysis : alc : 14.25 % vol rs : 2.2 g/l pH : 3.3 ta : 5.5 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : 0 **size :** 750ml **closure :** 0

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. Grenache vineyards are planted on warmer sites with poorer soils with high clay percentages

about the harvest: 2015 was one of the earliest vintages on record and careful attention had to be paid in the vineyards to ensure ripe fruit was harvested. This was achieved through effective crop thinning and selective harvest. Soil moisture levels had to be managed to extend the ripening as late as possible. Disease pressure was low and fruit health and fruit concentration was excellent. The earlier vintage resulted in more prominent tannins, hence the extraction in the winery was adjusted accordingly.

in the cellar : Fruit was carefully hand sorted and naturally fermented, whole berry with a percentage of whole bunches added to the fermenters. Post fermentation maceration was allowed for two weeks, followed by gentle pressing. Maturation was for a total of 18 months in French oak, in a selection of old 300 litre and 500 litre casks. The wine was bottled with no fining and a minimal filtration.

