



DMZ Concerto 2008

Deep core, bright rim. Nose takes a while to get into gear then goes into overdrive with full delivery of ripe plum, mulberry, espresso and freshly ground, black pepper. Behind the full aromatic flourish is a delightful floral fragrance of red rose and some violet. Rich and full flavoured in the mouth with already a smooth yet lively flow across the palate. Good, yet supple tannic backbone. Seductive and very appealing. Delightful, floral note in long finish. Easy to drink now yet has great development potential and should be allowed to develop. Enjoy now and over the next four to six years.

Technical Detail

| | |
|-------------|--------------|
| Alcohol | 13 %vol |
| pH | 3.7 |
| RS | 2 g/l |
| Total acid | 5.8 g/l |
| Appellation | Stellenbosch |

In the Vineyard

These vineyards are situated on the farm De Morgenzon in the Stellenboschkloof. Planted in 2004 the trellised vineyard is managed to ensure natural high acidity and full flavour concentration. The yield was 5,8 (30hl/ha only free - run juice used) tons per hectare.

The Harvest

The grapes were handpicked and selected in the early morning at between 24.0° and 24.8° Balling. The yield was 5,8 (30hl/ha - only free-run juice used) tons per hectare with acids above 7,0 g/l and pH's generally below 3,1.

In the Cellar

The Shiraz, Viognier and Mouvedre were harvested, destalked and crushed into stainless steel fermentation tanks. The juice and skins were left for two days to cold soak before fermentation. The two varietals were fermented at between 22°C and 27°C and three pump overs were done per day. After fermentation the wine was pressed off the skins and malolactic fermentation was completed in barrel. The wine spent a further 11 months in barrel, predominantly French oak (30% new wood).

Ageing Potential

This wine is drinking very well now, will improve over the next four years and should last for many more to come.

