

DeMorgenzon DMZ Cabernet Rosé 2015



Winemaker
Varietal blend
Appellation
Alcohol content
TA
pH
RS

Carl van der Merwe 100% Cabernet Sauvignon Western Cape 13.7% 5.7 g/l 3.37 3.4 g/l

VINEYARDS

The fruit for DMZ Cabernet Rosé is selected from premium trellised vineyards located in cooler areas of the Western Cape characterised by well-drained soils of weathered granite. The vineyards are selected for their ability to produce fresh, fruit forward wines. Vertical shoot positioning ensures optimum bunch exposure, resulting in fruit that can be picked early yet possess good development of varietal character.

VINTAGE

2015 was an early vintage with Cabernet ripening quickly and necessitating rapid harvesting and careful vineyard selection in order to attain the requisite balance and freshness needed for a Rose.

VINIFICATION AND MATURATION

The grapes were handpicked at between 21° and 22.5° Balling, destemmed and lightly crushed. The juice was left in contact with the skins for about three hours, until a soft pink hue was attained. The must was settled overnight, then cool fermented in tank to maintain a fresh fruit profile. It was lightly fined and filtered before bottling.

AWARDS & ACCOLADES

2014:

87 points Stephen Tanzer's Wine Cellar 84 points Wine Spectator

2013

Best Buy Wine Enthusiast

2012:

88 points Stephen Tanzer's Wine Cellar 88 points The Terriorist 85 points Wine Spectator

TASTING NOTES

DMZ is DeMorgenzon's value label, where the objective is to produce classic, elegant, well-balanced wines which over-deliver in terms of quality for price.

This crowd-pleasing rosé displays alluring aromas and juicy flavours of pomegranate, watermelon and strawberries, accented with delicate floral and spice hints.

