



SHIRAZ 2008

VITICULTURAL PRACTICES

Varietal:	100% Syrah
Appellation:	Western Cape
Soil Type:	Oakleaf
Age of Vines:	3 years
Trellising:	7 wire Perold
Yield:	6.2 tons/ha
Irrigation:	Drip
Picking Date:	Early March 2008
Grape Sugar:	23.5° B
Acidity:	5.2 g/l
pH at Harvest:	3.4



WINEMAKING PRACTICES

Fermentation Temperature: 22-27° C

Method:

The grapes were handpicked, destemmed, and crushed into stainless steel fermentation tanks, where the juice and skins were left to cold soak for 2 days. During fermentation, pumpovers were performed three times daily. Once fermentation was complete, the wine was pressed off the skins and racked to barrel for malolactic fermentation and aging.

Wood aging:

11 months in predominantly French oak barrels (30% new, 40% second fill, 30% third fill).

TECHNICAL DETAILS

RS: 2 g/l	pH: 3.7
TA: 5.8 g/l	Alcohol: 13.5%

Maturation potential: 5-7 years with proper storage

TASTING NOTES

This vintage marks the debut of De Morgenzon's DMZ label, where the objective is to produce classic, elegant, well-balanced wines which over-deliver in terms of quality and value. The voluptuous Shiraz bottling is brimming with rich, ripe berry and plum flavors coupled with seductive floral notes. Distinctive hints of white pepper, exotic spice and vanilla follow through on the finish.