



DeMorgenzon Reserve Chenin Blanc 2007

Winemaker	Teddy Hall
Varietal blend	100% Chenin Blanc
Appellation	Stellenbosch
Alcohol content	14.14%
TA	5.8 g/l
pH	3.31
RS	3.9g/l

VINEYARDS

DeMorgenzon's Chenin Blanc comes from low-yielding vines planted in 1972, which were originally planted as bush vines but recently lifted onto trellises. The vines are planted in decomposed granite soils, at altitudes of 250 to 300 meters above sea level. Close proximity to False Bay ensures cooling breezes in the warm summer months.

VINTAGE

2007 was hot and very dry, following a winter with below average rainfall. The cooler conditions unique to De Morgenzon resulted in a full expression of our Chenin Blanc vines, even in a particularly warm vintage. The 2007 vintage shows the fullness and opulence typical in a warm vintage.

VINIFICATION AND MATURATION

The grapes were handpicked and selected in the early morning at between 24.0° and 24.8° Balling. Bunch selection was done in the vineyard. The grapes were lightly crushed and the free-run juice was allowed to settle overnight. Only natural yeast was used in making this wine, using the indigenous micro flora on the grapes. The juice with the fluffy lees was then fermented in French oak barrels. Fermentation took place in a 14°C cellar but actual fermentation temperatures were not monitored. De Morgenzon Chenin Blanc matured in barrel for eight months on the lees; thereafter it was raked, lightly filtered and bottled without being stabilized. 11 420 bottles were made.

AWARDS & ACCOLADES

2007

91 Points *Winemag 10-Year-Old Wine Awards 2017*

TASTING NOTES

Pale, bright gold. Gentle, yet powerful nose simply oozes with class. Notes of citrus, lime and honey with some toasty nuts and rich vanilla. Well weighted mouth with layers of flavour along the lines suggested by the nose. Lime and honey tend to show more with some time in the mouth. Smooth, effortless flow across the palate. Still has a fresh, lively acidity that highlights the flavours. Super drink now yet has all the potential to develop over the next two to three years.

