



DeMorgenzon Reserve Chenin Blanc 2012

Winemaker	Carl van der Merwe
Varietal blend	100% Chenin Blanc
Appellation	Stellenbosch
Alcohol content	14.2%
TA	6.9 g/l
pH	3.33
RS	4.3 g/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

Crop levels were good in 2012 with moderate temperatures and breezy conditions ensuring healthy fruit. A very hot spell in January caused small losses of fruit that was exposed to the sun, necessitating selective harvest. Moderate temperatures then persisted for the rest of the season.

VINIFICATION AND MATURATION

Grapes were picked in four different passes in order to achieve optimum ripeness and balance in the final wine. The grapes were handpicked in the early morning hours, with bunch selection done in the vineyard. Fruit was cooled down overnight to below 10 °C and then gently pressed, whole bunch, and the juice was settled overnight without the use of settling enzymes. Fermentation occurred naturally in French oak barrels (25% new), using indigenous yeasts. The wine was aged on its lees in barrel for 10 months, without any topping or batonage. Final blending of up to seven different components ensures perfect balance and complexity in the final product.

AWARDS & ACCOLADES

2012

Silver medal *International Wine Challenge 2013*
5 Stars *Platter's Guide 2014*
Silver *Decanter 2012*
92 points *Stephen Tanzer's Wine Cellar*

TASTING NOTES

This show stopping white displays effusive aromas of white flower, stone fruit, honey and toast which erupt into opulent flavours of pear, orange blossom, caramel and spice. It's a world class wine offering that strikes a brilliant balance between lush fruit and crisp, mouth-watering acidity.

