



DeMorgenon Reserve Chenin Blanc 2013

Winemaker	Carl van der Merwe
Varietal blend	100% Chenin Blanc
Appellation	Stellenbosch
Alcohol content	14%
TA	6.9 g/l
pH	3.33
RS	4.6 g/l

AWARDS & ACCOLADES

2013:

Bacchus Trophy *Taj Classic Wine Trophy Awards*
Platinum *SAWi 2014*
Double Gold *Michelangelo International Awards 2014*
94 points *Tim Atkin MW South Africa Report 2014*
92 points *Stephen Tanzer's Wine Cellar*

4 ½ stars *Platter's 2015*

Silver *IWC 2014*

Silver *Decanter 2014*

Silver *OMTWS 2014*

Silver *IWSC 2014*

Silver *Veritas 2014*

2012:

5 Stars *Platter's Guide 2014*

Silver *IWC 2012*

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.

VINEYARDS

DeMorgenon'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 2013 with warm temperatures and breezy conditions ensuring healthy fruit. Some moisture in early January followed by very hot conditions in February resulted in small amounts of botrytis. Given the excellent quality of the "noble rot", this was included in the harvest and gives the wine an added dimension.

VINIFICATION AND MATURATION

The 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 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 11 months, without any topping or batonage.



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