



DeMorgenzon Maestro White 2016



Winemaker
Varietal blend

Carl van der Merwe
32% Roussanne
23% Chardonnay
23% Chenin Blanc
15% Viognier
7% Grenache Blanc
Stellenbosch
14%

Appellation
Alcohol content

TA 5.64 g/l
pH 3.38
RS 3.3g/l

AWARDS & ACCOLADES

2015

95 Points *Tim Atkin MW's South Africa Report 2016*
Platter's 4 ½ Stars *Platter Guide 2017*
92 Points *Cape White Blends Report 2016*

2014:

93 points *Tim Atkin MW's South African Report 2015*
94 Points *Cape White Blends Report 2016*
92 points *Neal Martin Wine Advocate*
90+ points *Stephen Tanzer's Wine Cellar*
Best White Blend under £15 International Trophy *Decanter 2013*

2013:

Platter's 5 stars *Platter's Guide 2015*
Grand Gold *SAWi 2014*
93 points *Stephen Tanzer's Wine Cellar*
92 points *Tim Atkin MW South Africa Report 2014*
90 points *Neal Martin Wine Advocate*
90 points *James Molesworth Wine Spectator*

2012:

Platter's 5 stars *Platter's Guide 2014*
Gold *Decanter 2013*
White Wine of the Year *Platter's Guide 2014*
Best White Blend under £15 Regional Trophy *Decanter 2013*
92 points *Neal Martin Wine Advocate*

VINEYARDS

Vertical shoot positioned vineyards allow for optimum ripening and ideal sunlight exposure of fruit. There is a good exposure of slopes to cooling Southern breezes off False Bay. Vineyards are established on slopes with soils of weathered granite and sandstone. Yields are controlled to between 7 and 8 tons per hectare.

VINTAGE

2016 was an exceptionally early vintage with grapes ripening quickly. Warm evening temperatures necessitated early harvest to ensure fruit with sufficient natural acidity.

VINIFICATION AND MATURATION

Grape varieties were picked across a range of different ripeness levels, sorted and whole bunch pressed after pre-chilling. Fermentation occurred naturally in small French oak barrels and cement eggs. Total ageing was 10 months from vintage with blending occurring after 8 months. A light filtration and fining took place before bottling.

TASTING NOTES

The nose shows notes of concentrated orange and yellow stone fruits, with a hint of spice, citrus and blossoms. The palate is full-bodied, textured and nuanced with a lingering after taste.



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