DeMorgenzon DMZ Sauvignon Blanc 2017

Winemaker          Carl van der Merwe
Varietal blend     100% Sauvignon Blanc
Appellation        Stellenbosch
Alcohol content    13.96%
TA                 6.0 g/l
pH                 3.36
RS                 3.4 g/l

AWARDS & ACCOLADES
2017               TBC
2016               89 Points Tim Atkin MW South Africa Report 2017
                   89 Points Neal Martin for Robert Parker’s Wine Advocate 2016
2015               Platter’s 4 Stars, Platter’s Wine Guide 2017
                   89 points Tim Atkin MW South Africa Report 2015
                   89 points Stephen Tanzer’s Wine Cellar
                   87 points Wine Advocate
2014               89 points Tim Atkin MW South Africa Report 2015
                   Grand Gold SAWi 2014
2012               Top 10 FNB Sauvignon Blanc
                   89 points Stephen Tanzer’s Wine Cellar
                   89 points Wine Spectator
                   89 points Wine Advocate
                   Platter’s 4 stars, Platter’s Wine Guide 2012.

VINEYARDS
The fruit for DMZ Sauvignon Blanc is selected from premium trellised vineyards located on cool slopes of the Bottelary Hills in the Stellenboschkloof. Weathered granite soils and cooling ocean breezes create ideal ripening conditions for Sauvignon Blanc.

VINTAGE
2017 was another hot and dry vintage in the Cape. Although the day time temperatures were warm, evening temperatures were much cooler than normal resulting in wines with incredible weight and texture, yet with great acidity and length. The dryness of the season resulted in minimal disease pressure with fruit arriving at the winery in very good condition.

VINIFICATION AND MATURATION
Grapes were gently de-stemmed and lightly pressed, and the juice was treated carefully with minimal exposure to oxygen. It was cold settled overnight without the use of enzymes, then inoculated with selected yeasts, to preserve fruit flavours during fermentation. A long cool fermentation was followed by extended time on the lees with periodic lees stirring to ensure texture and flavour marriage.

TASTING NOTES
This wine has a pale, bright gold colour with green reflections. Upfront aromatics of passion fruit and citrus greet the nose following through to a rich palate yielding ripe fruit flavours with a nettle edge. A brisk acidity and stony minerality give natural freshness and length.