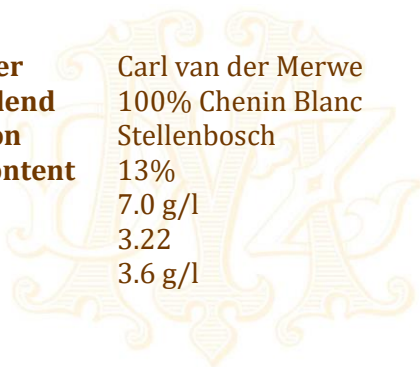




DeMorgenzon Chenin Blanc Method Cap Classique NV

Winemaker	Carl van der Merwe
Varietal blend	100% Chenin Blanc
Appellation	Stellenbosch
Alcohol content	13%
TA	7.0 g/l
pH	3.22
RS	3.6 g/l



VINEYARDS

DeMorgenzon is renowned for producing world class Chenin Blanc. Cool ripening conditions and deep granite based soils result in crisp and textured wines. Vineyards destined for MCC are managed specifically to provide good sun exposure to grapes that are being picked earlier than usual.

VINTAGE

The MCC is a non-vintage and makes use of blending different base wines to maintain consistency in the final product.

VINIFICATION AND MATURATION

The grapes were handpicked and harvested for freshness and acidity at between 18.5° and 19.5° Balling. Grapes are pre-cooled and then whole bunch-pressed with the juice allowed to settle naturally. Half of the wine was fermented in stainless steel tanks and the other half in older French oak barrels. The wine was aged without SO₂ for 5 months and on the lees for a total of 11 months before the base wine was prepared for bottling. The wine was further aged in the bottle on second ferment lees for 18 months. Final dosage is done with a "Late Harvest" style of Chenin Blanc which is fermented and aged in French oak casks.

AWARDS & ACCOLADES

90 points *Tim Atkin MW's South African Report 2015*

TASTING NOTES

Honey, white peach and hints of pineapple are complemented by savoury notes of roasted almond and toasted brioche. A fine mousse and refreshing acidity provides a remarkably refreshing drinking experience.

