



DeMorgenzon Maestro White 2011

Winemaker	Carl van der Merwe
Varietal blend	50% Roussanne 27% Chenin Blanc 12% Viognier 11% Chardonnay
Appellation	Stellenbosch
Alcohol content	14.5%
TA	5.90 g/l
pH	3.28
RS	4.30 g/l

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

The 2011 vintage allowed for very good ripening of fruit. 2011 was a great year at DeMorgenzon. Vines entered the growing season with excellent potential for growth following good winter rains. Weather conditions during the ripening season were hot and dry, resulting in concentrated wines with depth and complexity.

VINIFICATION AND MATURATION

The DeMorgenzon Maestro White 2011 was whole bunch pressed and chilled before pressing. Then it was naturally fermented in small French oak barrels, and the varieties were kept separate. It was then aged for 11 months and blended after separate ageing for 8 months. It was further aged in a barrel and lastly left on the lees in cement eggs for a further three months. Light filtration and fining took place before bottling.

AWARDS & ACCOLADES

2011: Silver Medal
International Wine Challenge 2012

South African Airways
listing

4 ½ stars *Platter's Guide*

TASTING NOTES

The nose and palate, shows concentrated orange and yellow stone fruits, with hints of spice, zesty citrus and blossoms. The palate is full, textured and very nuanced with a lingering after taste.



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