DeMorgenzon DMZ Sauvignon Blanc 2014

Winemaker: Carl van der Merwe
Varietal blend: 100% Sauvignon Blanc
Appellation: Western Cape
Alcohol content: 13.32%
TA: 6.4 g/l
pH: 3.19
RS: 2.2 g/l

AWARDS & ACCOLADES
2014:
Bronze International Wine Challenge 2014
89 points Stephen Tanzer’s Wine Cellar
87 points Wine Advocate

2013:
Grand Gold SAWi 2014
Bronze Decanter 2014
Bronze Veritas 2014

2012:
Top 10 FNB Sauvignon Blanc Awards
88 points Wine Spectator
4 stars 2013 Platter Guide

2011:
92 points Stephen Tanzer’s Wine Cellar
89 points Wine Spectator
89 points Wine Advocate
4 stars 2012 Platter Guide

VINEYARDS
The fruit for DMZ Sauvignon Blanc is selected from premium trellised vineyards located in cooler areas of the Western Cape namely Faure, Durbanville, Stellenboschkloof and Elgin. The vines are between 6 and 10 years old. Soils are a combination of weathered granite, shale and sandstone. Sites are chosen that benefit from morning sun exposure, high elevation and exposure to cooling ocean breezes.

VINTAGE
Beautiful plump and ripe fruit with no raisins were harvested between 22.5º and 23º Balling. Yields tend to be between 5 and 8 tons per hectare.

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.