



DeMorgenzon DMZ Chardonnay 2013



Winemaker	Carl van der Merwe
Appellation	Western Cape
Varietal Blend	100% Chardonnay
Alcohol content	14%
TA	5.7 g/l
pH	3.40
RS	2.27 g/l



AWARDS & ACCOLADES

2012:

89 points *Wine Spectator*
4 stars *Platter's Guide*

2011:

90 points *Stephen Tanzer's International Wine Cellar*
89 points *Wine Spectator*
89 points *Wine Advocate*
4 stars *Platter's Guide*

2010:

89 points *Wine Spectator*
89 points *Smart Buy*
89 points *Wine Enthusiast*
88 points *Wine Advocate*
4 stars *Platter's Guide*

2008:

Gold 2009 *Veritas Awards*

VINEYARDS

The fruit for DMZ Chardonnay is selected from premium trellised vineyards in the Western Cape at elevations of 100 to 200 meters above sea level, most with the cooling effects of the close proximity to the ocean. Components from weathered granite and sandstone soils in Stellenbosch, Durbanville and Elgin all contribute to the elegance and minerality, as well as a fresh citrus and yellow apple character.

VINTAGE

2013 weather conditions were particularly cool throughout the ripening period of the Chardonnay. Intermittent hot spells caused rapid ripening in certain blocks, but picking was planned to accommodate both styles, namely, cool/citrus/white fruit and warmer/tropical/yellow fruit. 2013 was a year with localised botrytis but the Chardonnay was unaffected.

VINIFICATION AND MATURATION

Each vineyard parcel was fermented separately, using a combination of natural yeast and careful inoculation. Of the grapes, 25% were left as whole bunch and 75% were lightly crushed and the juice was allowed to settle overnight. The wine was aged on its lees in a combination of stainless steel and French oak barrels. A small percentage of malolactic fermentation was allowed. After 4 months, the various parcels were blended, then aged for a further 3 months before being stabilized, lightly filtered and bottled.

TASTING NOTES

This wine shows sweet vanilla and hints of almonds on the nose with a clean tropical fruit finish. Delicate oak flavours support a rich and full fruit flavour in the mouth with layers of white peach, apricot, grapefruit and vanilla.



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