



CHENIN BLANC



DeMorgenzon DMZ Chenin Blanc 2013

Winemaker	Carl van der Merwe
Varietal blend	100% Chenin Blanc
Appellation	Stellenbosch
Alcohol content	14%
TA	5.78 g/l
pH	3.43
RS	1.3 g/l

VINEYARDS

Old bush vine vineyards grown on weathered granite are selected in cool areas of Stellenbosch with a good exposure to cooling sea breezes. Fruit is allowed to ripen to optimum ripeness and generally harvested once the fruit has attained a light yellow hue.

VINTAGE

Extreme wind in December caused significant yield loss. The run up to the ripening season was exceptionally cool. A heat wave just prior to optimum ripeness caused sugar levels to rise very quickly necessitating rapid harvesting. Good natural acidity is indicative of the cool ripening season with unctuous ripe fruit characters as a result of the warmth around harvest time. Fruit is picked by hand at between 23.5^o and 24^o Balling and cooled overnight in the cellar to 10^oC.

VINIFICATION AND MATURATION

Pre cooled fruit is lightly pressed whole bunch. The free run, medium press and hard press fractions are kept separate, naturally settled overnight and naturally fermented with indigenous yeasts in a combination of stainless steel tank and old French oak barrels. The final blend is made up after 6 months of ageing on the lees then lightly filtered and stabilized for bottling.

TASTING NOTES

Green apple, apricot, peach, hints of honey and floral aromas characterize a fresh and upfront nose. The palate is rich and well integrated with a lingering aftertaste.



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