DeMorgenzon DMZ Chenin Blanc 2016

Winemaker: Carl van der Merwe
Varietal blend: 100% Chenin Blanc
Appellation: Western Cape
Alcohol content: 14%
TA: 5.6 g/l
pH: 3.36
RS: 2.5 g/l

AWARDS & ACCOLADES

2016:
89 Points Tim Atkin MW Report 2016
86 Points Neal Martin for Robert Parker’s Wine Advocate 2016

2015:
Platter’s 4 Stars, Platter’s Wine Guide 2017
89 points Tim Atkin MW’s South Africa Report 2016

2014:
90 points Tim Atkin MW’s South African Report 2015
89 points Stephen Tanzer’s Wine Cellar
Commended Decanter 2015
Commended International Wine Challenge 2015

VINEYARDS
Old bush vine vineyards grown on weathered granite and sandstone 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
Conditions in 2016 were hot and dry resulting in a rapid harvest. Care had to be taken to harvest as quickly as possible, in an effort to preserve the grape’s natural acid and freshness. Due to the dry conditions, the crop quality was excellent, although yields were lower than usual, averaging at around 6 tons per hectare.

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 fermented with selected yeasts in a combination of stainless steel tank and old French oak barrels. The final blend is made up after 4-6 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.