DeMorgenzon DMZ Chenin Blanc 2017

Winemaker: Carl van der Merwe  
Varietal blend: 100% Chenin Blanc  
Appellation: Stellenbosch  
Alcohol content: 14.31%  
TA: 6.4 g/l  
pH: 3.31  
RS: 2.7 g/l  

AWARDS & ACCOLADES

2017  
90 Points Tim Atkin MW South Africa Report 2017

2016  
89 Points Tim Atkin MW South Africa Report 2016
86 Points Neal Martin for Robert Parker’s Wine Advocate 2016
Platter’s 4 Stars, Platter’s Wine Guide 2017

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

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  
2017 was another hot and dry vintage in the Cape. Although the daytime temperatures were warm, evening temperatures were much cooler than normal resulting in wines with incredible weight and texture, yet with great acidity and length. The dryness of the season resulted in minimal disease pressure with fruit arriving at the winery in very good condition.

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 wild 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.