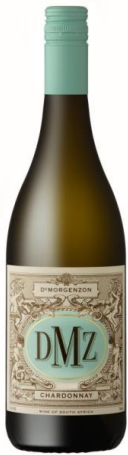




## CHARDONNAY

### DeMorgenzon DMZ Chardonnay 2012



<b>Winemaker</b>	Carl van der Merwe
<b>Varietal blend</b>	100% Chardonnay
<b>Appellation</b>	Stellenbosch
<b>Alcohol content</b>	13.5%
<b>TA</b>	6.5 g/l
<b>pH</b>	3.21
<b>RS</b>	3.2 g/l

#### AWARDS & ACCOLADES

##### 2012:

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

##### 2011:

90 points *Stephen Tanzer's Wine Cellar*  
89 points *Wine Spectator*  
89 points *Wine Advocate*  
4 star *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:

Veritas Awards Gold

#### VINEYARDS

The fruit for DMZ Chardonnay is selected from premium trellised vineyards in the Western Cape at elevations of 100-200 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 Hemel-in-Aarde Valley along with limestone sites in Robertson all contribute to the elegance and minerality, as well as a fresh citrus and yellow apple character.

#### VINTAGE

2012 was a hot vintage with heat wave conditions during the time that the Chardonnay was picked. Grape harvesting had to be done quickly and effectively to prevent over ripeness. Conditions were dry and the fruit was healthy.

#### VINIFICATION AND MATURATION

Each vineyard parcel was fermented separately, using a combination of natural yeast and careful inoculation. Of the grapes, 45% were left as whole bunch and 55% 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 four months, the various parcels were blended, then aged for a further three months before being stabilized, lightly filtered and bottled.

#### TASTING NOTES

Bright straw hues. Sweet vanilla and hints of almonds on the front of the nose with clean tropical fruit to follow. Delicate oak support. Rich and full in the mouth with layers of full fruit flavours including white peach, apricot, grapefruit, and always the vanilla backing.



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