**DeMorgenzon DMZ Chenin Blanc 2018**

<table>
<thead>
<tr>
<th><strong>Winemaker</strong></th>
<th>Carl van der Merwe</th>
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<tbody>
<tr>
<td><strong>Varietal blend</strong></td>
<td>100% Chenin Blanc</td>
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<tr>
<td><strong>Appellation</strong></td>
<td>Stellenbosch</td>
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<tr>
<td><strong>Alcohol content</strong></td>
<td>13.62%</td>
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<tr>
<td><strong>TA</strong></td>
<td>5.7 g/l</td>
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<tr>
<td><strong>pH</strong></td>
<td>3.39</td>
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<tr>
<td><strong>RS</strong></td>
<td>1.9 g/l</td>
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**AWARDS & ACCOLADES**

- **2018**
  - TBC

- **2017**
  - 90 Points *Tim Atkin MW South Africa Report 2017*
  - Platter’s 4 ½ Stars, *Platter’s Wine Guide 2018*

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

- **2014**
  - 90 points *Tim Atkin MW’s South African Report 2015*
  - 89 points *Stephen Tanzer’s Wine Cellar*

**VINEYARDS**

Old bush 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**

2018 was dry vintage in the Cape. Thunder storms in early spring added a lot of Nitrogen to the soils resulting in very healthy canopies entering the growing season. The day time temperatures during the ripening period were cooler than what was experienced in the very hot 2016 and 2017 vintages, with relatively cool evenings. Conditions were very dry though, with vine stress management being key to success. Fruit harvesting tended to be very early in 2018, with a focus on bringing fruit into the winery with lower sugar levels and lower pH levels.

**VINIFICATION AND MATURATION**

Pre cooled fruit is lightly destemmed and crushed, followed by a short skin contact. Free run and medium press components are combined with hard press fractions kept separate. Fermentation occurs naturally 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.