



DeMorgenzon Reserve Chardonnay 2013

Winemaker	Carl van der Merwe
Varietal blend	100% Chardonnay
Appellation	Stellenbosch
Alcohol content	14%
TA	7 g/l
pH	3.36
RS	4.5 g/l

VINEYARDS

Vertical shoot positioned vineyards on weathered granite mid-slopes benefit from cool morning sunlight and moderating sea breezes off False Bay. Yields are typically low to moderate and grapes are very concentrated with good levels of natural acidity.

VINTAGE

Crop levels were good in 2013 with warm temperatures and breezy conditions ensuring healthy fruit. Beautiful plump and ripe fruit with no raisins were harvested between 22.5° and 23° Balling.

VINIFICATION AND MATURATION

The grapes were hand-picked and whole bunch pressed. Juice was transferred to French oak barrels with no settling. Fermentation occurred naturally in French oak barrels of which 66% was new. The wine was then aged on the gross lees for 9 months after which a barrel selection was done, with the selected portion being aged for a further 3 months. The wine was bottled with no cold stabilisation and minimal filtration.

AWARDS & ACCOLADES

2013:

White Wine of the Year
Platter's Guide 2015
5 stars *Platter's Guide 2015*
92 points Neal Martin of
Robert Parker's Wine Advocate 2014
Top 10 South African
Wines of 2014 *Jamie Goode*
3.5 stars *Christiaan Eedes*
Chardonnay Report 2014

TASTING NOTES

Golden with green hues. Hot toasted brioche with zesty marmalade. Backbone of lime and lemongrass with floral notes of honeysuckle and frangipani on the palate. Warm, rich vanilla and a creamy almond finish.



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