



DeMorgenzon Reserve Chardonnay 2014

Winemaker	Carl van der Merwe
Varietal blend	100% Chardonnay
Appellation	Stellenbosch
Alcohol content	14.12%
TA	6.8 g/l
pH	3.40
RS	3.9 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

2014 was a cooler than normal year with high levels of rainfall in spring and early summer. Higher than normal crop levels were carefully managed to ensure correct balance. Some selective harvesting and careful bunch sorting in the cellar was necessary to ensure only the best bunches being selected for the Reserve wine. Optimally 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 10 months after which a barrel selection was done. The wine was bottled with minimal stabilization and clarified without filtration.

AWARDS & ACCOLADES

2014

93 points *Tim Atkin MW's South African Report 2015*

91+ points *Stephen Tanzer's Wine Cellar*

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*

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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