



## DeMorgenzon Reserve Chardonnay 2016

<b>Winemaker</b>	Carl van der Merwe
<b>Varietal blend</b>	100% Chardonnay
<b>Appellation</b>	Stellenbosch
<b>Alcohol content</b>	13.8%
<b>TA</b>	5.9 g/l
<b>pH</b>	3.33
<b>RS</b>	2.5 g/l

### AWARDS & ACCOLADES

#### 2016

94 Points *Tim Atkin MW's South Africa Report 2017*  
Chardonnay Trophy, International Judges Trophy and Best White Wine Overall *Old Mutual Trophy Wine Show 2017*

Stellenbosch Chardonnay Trophy and Gold medal winner  
*International Wine Challenge 2017*  
94 points Neal Martin of *Robert Parker's Wine Advocate 2016*

#### 2015

Platinum: Best in Show *Decanter World Wine Awards 2016*  
Regional Trophy and Gold medal winner *International Wine Challenge 2016*

96 points *Tim Atkin MW's South Africa Report 2016*  
Platter's 5 Stars *Platter's Guide 2017*  
95 points *Prescient Chardonnay Report 2016*

#### 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*

### 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

2016 was a very early season with early flowering dates followed by rapid ripening in the early part of the summer. Weather conditions during the ripening period of the Chardonnay were very warm causing rapid ripening. Fruit quality was perfect with no disease. Optimally ripe fruit with no raisins were harvested around 23° balling.

### VINIFICATION AND MATURATION

The grapes were hand-picked and whole bunch pressed. Juice was transferred to French oak barrels with minimal settling. Fermentation occurred naturally in French oak barrels of which 35% was new. About 60% of the volume completed Malolactic fermentation during an 11 month ageing on the gross lees. The wine was bottled with minimal stabilization and clarified without filtration.

### 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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