



## DeMorgenzon Reserve Chenin Blanc 2011



<b>Winemaker</b>	Carl van der Merwe
<b>Varietal blend</b>	100% Chenin Blanc
<b>Appellation</b>	Stellenbosch
<b>Alcohol content</b>	14.10%
<b>TA</b>	7.0 g/l
<b>pH</b>	3.12
<b>RS</b>	7.7 g/l

### VINEYARDS

DeMorgenzon's Chenin Blanc comes from low-yielding vines planted in 1972, which were originally planted as bush vines but recently lifted onto trellises. The vines are planted in decomposed granite soils, at altitudes of 250 to 300 meters above sea level. Close proximity to False Bay ensures cooling breezes in the warm summer months.

### VINTAGE

The grapes were handpicked and selected in the early morning at between 24.0° and 24.8° Balling. Only free-run juice used with acids above 7,0 g/l and pH's generally below 3,1.

### VINIFICATION AND MATURATION

Bunch selection was done in the vineyard. The grapes were whole bunch pressed, lightly crushed and the free-run juice was allowed to settle overnight. Only natural yeast was used in making this wine, using the indigenous micro flora on the grapes. The juice with the fluffy lees was then fermented in 1<sup>st</sup> – 4<sup>th</sup> fill French oak barrels. Fermentation took place in a 14°C cellar but actual fermentation temperatures were not monitored. DeMorgenzon Chenin Blanc is matured in a combination of French oak barrel and concrete eggs for ten to twelve months on the lees; thereafter it was raked, stabilized, lightly filtered and bottled. We kept this wine for 8-10 months bottle maturation prior to release.

### AWARDS & ACCOLADES 2016:

*TBC*

### TASTING NOTES

This show stopping white displays effusive aromas of white flower, stone fruit, honey and toast which erupt into opulent flavours of pear, orange blossom, caramel and spice. It's a world class wine offering that strikes a brilliant balance between lush fruit and crisp, mouth-watering acidity.

