**DeMorgenzon DMZ Chardonnay 2014**

**AWARDS & ACCOLADES**

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

**2012:**
- 89 points Wine Spectator
- 89 points Stephen Tanzer’s Wine Cellar

**2011:**
- 90 points Stephen Tanzer’s Wine Cellar
- 89 points Wine Spectator
- 89 points Wine Advocate

**2010:**
- 89 points Wine Spectator
- 89 points Smart Buy
- 89 points Wine Enthusiast
- 88 points Wine Advocate

**2008:**
- Gold Veritas Awards 2009

**VINEYARDS**
The fruit for DMZ Chardonnay is selected from premium trellised vineyards in the Western Cape at elevations of 100 to 200 meters above sea level, most with the cooling effects of the close proximity to the ocean. Components from weathered granite and sandstone soils in Stellenbosch, Durbanville and Elgin all contribute to the elegance and minerality, as well as a fresh citrus and yellow apple character.

**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. Optimally ripe fruit with no raisins were harvested between 22.5º and 23º balling.

**VINIFICATION AND MATURATION**
Each vineyard parcel was fermented separately, using a combination of natural yeast and careful inoculation. Of the grapes, 25% were left as whole bunch and 75% were lightly crushed and the juice was allowed to settle overnight. The wine was aged on its lees in a combination of stainless steel and French oak barrels. A small percentage of malolactic fermentation was allowed. After 4 months, the various parcels were blended, then aged for a further 3 months before being stabilized, lightly filtered and bottled.

**TASTING NOTES**
This wine shows sweet vanilla and hints of almonds on the nose with a clean tropical fruit finish. Delicate oak flavours support a rich and full fruit flavour in the mouth with layers of white peach, apricot, grapefruit and vanilla.