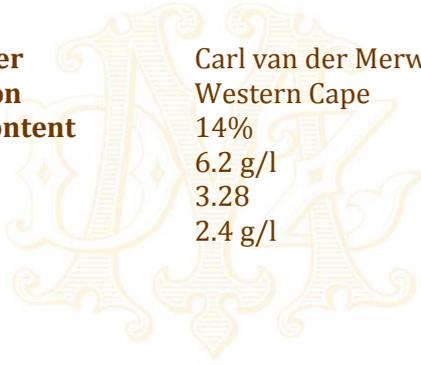




DeMorgenzon DMZ Chardonnay 2014



Winemaker	Carl van der Merwe
Appellation	Western Cape
Alcohol content	14%
TA	6.2 g/l
pH	3.28
RS	2.4 g/l



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 22.5° and 23° 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.

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*

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.



info@demorgenzon.com | +27 21 881 3030
www.demorgenzon.com | +27 21 881 3773
Stellenboschkloof Road, Stellenbosch 7600