



DeMorgenzon DMZ Chenin Blanc 2015



Winemaker	Carl van der Merwe
Varietal blend	100% Chenin Blanc
Appellation	Western Cape
Alcohol content	14%
TA	6.1 g/l
pH	3.32
RS	3.2 g/l

VINEYARDS

Old bush vine vineyards grown on weathered granite and sandstone are selected in cool areas of Stellenbosch with a good exposure to cooling sea breezes. Fruit is allowed to ripen to optimum ripeness and generally harvested once the fruit has attained a light yellow hue.

VINTAGE

Conditions in 2015 were perfect for an early harvest with very little disease pressure. Fruit was picked slightly riper than normal to allow the higher acidity levels, typical of 2015, to drop before harvest. Yields tend to be between 5 and 8 tons per hectare.

VINIFICATION AND MATURATION

Pre cooled fruit is lightly pressed whole bunch. The free run, medium press and hard press fractions are kept separate, naturally settled overnight and fermented with selected yeasts in a combination of stainless steel tank and old French oak barrels. The final blend is made up after 4-6 months of ageing on the lees then lightly filtered and stabilized for bottling.

AWARDS & ACCOLADES

2014:

90 points *Tim Atkin MW's South African Report 2015*
89 points *Stephen Tanzer's Wine Cellar*
Commended *Decanter 2015*
Commended *International Wine Challenge 2015*

TASTING NOTES

Green apple, apricot, peach, hints of honey and floral aromas characterize a fresh and upfront nose. The palate is rich and well integrated with a lingering aftertaste.



info@demorgenzon.com | +27 21 881 3030

www.demorgenzon.com | +27 21 881 3773

Stellenboschkloof Road, Stellenbosch 7600