



SAUVIGNON BLANC

## DeMorgenzon DMZ Sauvignon Blanc 2014



<b>Winemaker</b>	Carl van der Merwe
<b>Varietal blend</b>	100% Sauvignon Blanc
<b>Appellation</b>	Western Cape
<b>Alcohol content</b>	13.32%
<b>TA</b>	6.4 g/l
<b>pH</b>	3.19
<b>RS</b>	2.2 g/l

### VINEYARDS

The fruit for DMZ Sauvignon Blanc is selected from premium trellised vineyards located in cooler areas of the Western Cape namely Faure, Durbanville, Stellenboschkloof and Elgin. The vines are between 6 and 10 years old. Soils are a combination of weathered granite, shale and sandstone. Sites are chosen that benefit from morning sun exposure, high elevation and exposure to cooling ocean breezes.

### VINTAGE

Beautiful plump and ripe fruit with no raisins were harvested between 22.5° and 23° Balling. Yields tend to be between 5 and 8 tons per hectare.

### VINIFICATION AND MATURATION

Grapes were gently de-stemmed and lightly pressed, and the juice was treated carefully with minimal exposure to oxygen. It was cold settled overnight without the use of enzymes, then inoculated with selected yeasts, to preserve fruit flavours during fermentation. A long cool fermentation was followed by extended time on the lees with periodic lees stirring to ensure texture and flavour marriage.

### TASTING NOTES

This wine has a pale, bright gold colour with green reflections. Upfront aromatics of passion fruit and citrus greet the nose following through to a rich palate yielding ripe fruit flavours with a nettle edge. A brisk acidity and stony minerality give natural freshness and length.

### AWARDS & ACCOLADES

#### 2014:

Bronze *International Wine Challenge 2014*  
89 points *Stephen Tanzer's Wine Cellar*  
87 points *Wine Advocate*

#### 2013:

Grand Gold *SAWi 2014*  
Bronze *Decanter 2014*  
Bronze *Veritas 2014*

#### 2012:

Top 10 *FNB Sauvignon Blanc Awards*  
88 points *Wine Spectator*  
4 stars *2013 Platter Guide*

#### 2011:

92 points *Stephen Tanzer's Wine Cellar*  
89 points *Wine Spectator*  
89 points *Wine Advocate*  
4 stars *2012 Platter Guide*



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