



CHENIN BLANC



DeMorgenzon DMZ Chenin Blanc 2014

Winemaker	Carl van der Merwe
Varietal blend	100% Chenin Blanc
Appellation	Stellenbosch
Alcohol content	14%
TA	6.7 g/l
pH	3.22
RS	2.6 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

Excellent conditions around flowering and good winter rains promised an excellent crop. Persistent light rain post flowering and throughout the earlier parts of the growing season delayed harvest somewhat but allowed vines to ripen fruit without any heat stress. Some botrytis and grey rot surfaced in the vineyards necessitating careful sorting in the vineyards and table sorting in the winery. Good natural acidity is indicative of the cool ripening season. Fruit is picked by hand at between 22° and 22.5° Balling and cooled overnight in the cellar to 10°C before processing.

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:

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.



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