



CHARDONNAY

DeMorgenzon DMZ Chardonnay 2011



Winemaker	Carl van der Merwe
Varietal blend	100% Chardonnay
Appellation	Western Cape
Alcohol content	13.62%
TA	6.2g/l
pH	3.22
RS	3.12g/l

AWARDS & ACCOLADES

2011:

90 points *Stephen Tanzer's Wine Cellar*

89 points *Wine Spectator*

89 points *Wine Advocate*

4 star *Platter's Guide*

2010:

89 points *Wine Spectator*

89 points "Smart Buy"

89 points *Wine Enthusiast*

88 points *Wine Advocate*

4 stars *Platter's Guide*

2008:

Veritas Awards Gold

TASTING NOTES

Bright straw hues. Sweet vanilla and hints of almonds on the front of the nose with clean tropical fruit to follow. Delicate oak support. Rich and full in the mouth with layers of full fruit flavours including white peach, apricot, grapefruit, and always the vanilla backing.

VINEYARDS

A significant portion of the Chardonnay vineyards are situated on the farm DeMorgenzon in the Stellenboschkloof. The vineyard is managed to ensure natural high acidity and full flavour concentration. In addition, we source some of the finest Chardonnay fruit from around the Cape.

VINTAGE

Bunch selection was done in the vineyard. The grapes were handpicked and selected in the early morning at between 24.0° and 24.8° Balling. The yield was 2,4 tons per hectare with fresh natural acidities and excellent pH balance. Fruit is only harvested when wonderfully yellow and expressing the riper spectrum of Chardonnay fruit.

VINIFICATION AND MATURATION

The grapes were lightly crushed (juice yield of 56hl/ha – only free-run juice used) and the juice was allowed to settle overnight. A combination of natural yeast and careful inoculation was used in making this wine. The juice with the fluffy lees was then partially fermented in 225 L & 300 L French oak barrels as well as stainless steel tanks. Fermentation took place at 14 °C and was monitored daily. The Chardonnay matured in a range of 1st to 4th fill 225 L barrels for up to ten months on the lees: thereafter it was racked, stabilised, lightly filtered and bottled.



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