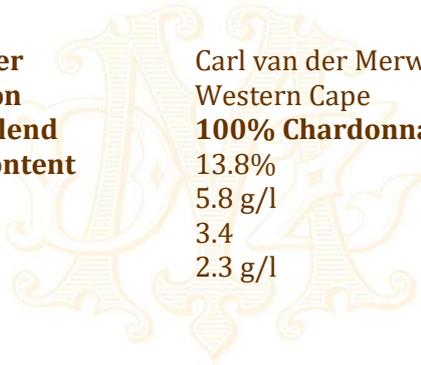




## DeMorgenzon DMZ Chardonnay 2015



<b>Winemaker</b>	Carl van der Merwe
<b>Appellation</b>	Western Cape
<b>Varietal Blend</b>	<b>100% Chardonnay</b>
<b>Alcohol content</b>	13.8%
<b>TA</b>	5.8 g/l
<b>pH</b>	3.4
<b>RS</b>	2.3 g/l



### AWARDS & ACCOLADES

#### 2015

89 points *Tim Atkin MW's South Africa Report 2016*

#### 2014

90 points *Tim Atkin MW's South Africa 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.

### 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 and Elgin all contribute to the elegance and minerality, as well as a fresh citrus and yellow apple character.

### VINTAGE

Early season conditions in 2015 were hot and dry causing an early fruit set and rapid ripening. Chardonnay was carefully monitored to ensure that the fruit was not allowed to over ripen and that fruit with good natural acidity was harvested. Fruit quality was clean and healthy facilitating easy processing at the cellar. Fruit was 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. Malolactic fermentation was allowed to commence naturally in the barrel fermented portions. After 8 months, the various parcels were blended, then aged for a further 3 months before being stabilized, lightly filtered and bottled.



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