DeMorgenzon DMZ Chardonnay 2015

Winemaker  Carl van der Merwe
Appellation  Western Cape
Varietal Blend  100% Chardonnay
Alcohol content  13.8%
TA  5.8 g/l
pH  3.4
RS  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 22.5º and 23º 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.