



CHENIN BLANC



DeMorgenzon DMZ Chenin Blanc 2012

Winemaker	Carl van der Merwe
Varietal blend	100% Chenin Blanc
Appellation	Stellenbosch
Alcohol content	13.5%
TA	6.24 g/l
pH	3.23
RS	3.7 g/l

VINEYARDS

Old bush vine vineyards grown on weathered granite 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

Crop levels were good in 2012 with moderate temperatures and breezy conditions ensuring healthy fruit. A very hot spell in January caused small losses of fruit that was exposed to the sun, necessitating selective harvest. Moderate temperatures then persisted for the rest of the season. Fruit is picked by hand at between 22.5° and 23.5° Balling and cooled overnight in the cellar to 10°C.

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 naturally fermented with indigenous yeasts in a combination of cement egg, stainless steel tank, large oak Foudrés and oak barrels. The final blend is made up after 6 months of ageing on the lees and aged for a further 3 months until the wine is lightly filtered and stabilized for bottling.

TASTING NOTES

Ripe yellow stone fruit, hints of honey and floral aromas characterize a fresh and upfront nose. The palate is rich and unctuous with a lingering aftertaste.

