



CHENIN BLANC



DeMorgenzon DMZ Chenin Blanc 2016

Winemaker	Carl van der Merwe
Varietal blend	100% Chenin Blanc
Appellation	Western Cape
Alcohol content	14%
TA	5.6 g/l
pH	3.36
RS	2.5 g/l

AWARDS & ACCOLADES

2016:

89 Points *Tim Atkin MW Report 2016*

86 Points Neal Martin for Robert Parker's Wine Advocate 2016

2015:

Platter's 4 Stars, *Platter's Wine Guide 2017*

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

2014:

90 points *Tim Atkin MW's South African Report 2015*

89 points *Stephen Tanzer's Wine Cellar*

Commended *Decanter 2015*

Commended *International Wine Challenge 2015*

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

Conditions in 2016 were hot and dry resulting in a rapid harvest. Care had to be taken to harvest as quickly as possible, in an effort to preserve the grape's natural acid and freshness. Due to the dry conditions, the crop quality was excellent, although yields were lower than usual, averaging at around 6 tons per hectare

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.

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.



info@demorgenzon.com | +27 21 881 3030

www.demorgenzon.com | +27 21 881 3773

Stellenboschkloof Road, Stellenbosch 7600