



CHENIN BLANC

## DeMorgenzon DMZ Chenin Blanc 2017



<b>Winemaker</b>	Carl van der Merwe
<b>Varietal blend</b>	100% Chenin Blanc
<b>Appellation</b>	Stellenbosch
<b>Alcohol content</b>	14.31%
<b>TA</b>	6.4 g/l
<b>pH</b>	3.31
<b>RS</b>	2.7 g/l

### AWARDS & ACCOLADES

#### 2017

90 Points *Tim Atkin MW South Africa Report 2017*

#### 2016

89 Points *Tim Atkin MW South Africa Report 2016*

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

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

#### 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

2017 was another hot and dry vintage in the Cape. Although the day time temperatures were warm, evening temperatures were much cooler than normal resulting in wines with incredible weight and texture, yet with great acidity and length. The dryness of the season resulted in minimal disease pressure with fruit arriving at the winery in very good condition.

### 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 wild 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.



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