



## DeMorgenzon Reserve Chardonnay 2017

<b>Winemaker</b>	Carl van der Merwe
<b>Varietal blend</b>	100% Chardonnay
<b>Appellation</b>	Stellenbosch
<b>Alcohol content</b>	13.91%
<b>TA</b>	5.5 g/l
<b>pH</b>	3.36
<b>RS</b>	3.1 g/l

### AWARDS & ACCOLADES

94 points *Tim Atkin MW South Africa Report 2018*

93 points Neal Martin for Vinous Gold medal *Old Mutual Trophy Wine Show 2018*

#### 2016

Platter's 5 Stars *Platter's Wine Guide 2018*

94 Points *Tim Atkin MW's South Africa Report 2017*

Chardonnay Trophy, International Judges Trophy and Best White Wine Overall *Old Mutual Trophy Wine Show 2017*

Stellenbosch Chardonnay Trophy and Gold medal winner *International Wine Challenge 2017*

94 points Neal Martin of *Robert Parker's Wine Advocate 2016*

#### 2015

Platinum: Best in Show *Decanter World Wine Awards 2016*

Regional Trophy and Gold medal winner *International Wine Challenge 2016*

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

Platter's 5 Stars *Platter's Guide 2017*

95 points *Prescient Chardonnay Report 2016*

#### 2014

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

91+ points *Stephen Tanzer's Wine Cellar*

#### 2013

White Wine of the Year *Platter's Guide 2015*

Platter's 5 stars *Platter's Guide 2015*

92 points Neal Martin of *Robert Parker's Wine Advocate 2014*

### VINEYARDS

Vertical shoot positioned vineyards on weathered granite mid-slopes benefit from cool morning sunlight and moderating sea breezes off False Bay. Yields are typically low to moderate and grapes are very concentrated with good levels of natural acidity.

### 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. The grapes were handpicked and selected in the early morning at between 22° and 23° Balling.

### VINIFICATION AND MATURATION

The grapes were hand-picked and whole bunch pressed. Juice was transferred to French oak barrels with minimal settling. Fermentation occurred naturally in French oak barrels of which 30% was new. About 70% of the volume completed Malolactic fermentation during a 10-month ageing on the gross lees. The wine was bottled with minimal stabilization and clarified without filtration.

### TASTING NOTES

Golden with green hues. Hot toasted brioche with zesty marmalade. Backbone of lime and lemongrass with floral notes of honeysuckle and frangipani on the palate. Warm, rich vanilla and a creamy almond finish.



info@demorgenzon.com | +27 21 881 3030

www.demorgenzon.com | +27 21 881 3773

Stellenboschkloof Road, Stellenbosch 7600