



DeMorgenzon The Divas Chenin Blanc 2013

Winemaker	Carl van der Merwe
Varietal blend	100% Chenin Blanc
Appellation	Stellenbosch
Alcohol content	14.34%
TA	8.4 g/l
pH	3.2
RS	3.9 g/l

VINEYARDS

De Morgenzon's Chenin Blanc comes from low-yielding vines planted in 1972, which were originally planted as bush vines but recently lifted onto trellises. The vines are planted in decomposed granite soils, at altitudes of 250 to 300 meters above sea level. Close proximity to False Bay ensures cooling breezes in the warm summer months.

VINTAGE

Crop levels were good in 2013 with warm temperatures and breezy conditions ensuring healthy fruit. Some moisture in early January followed by very hot conditions in February resulted in small amounts of botrytis. Given the excellent quality of the "noble rot", this was included in the harvest and gives the wine an added dimension.

VINIFICATION AND MATURATION

The grapes were picked in four different passes in order to achieve optimum ripeness and balance in the final wine. The grapes were handpicked in the early morning hours, with bunch selection done in the vineyard. Fruit was cooled down and then gently pressed, whole bunch, and the juice was settled overnight without the use of settling enzymes. Fermentation occurred naturally in French oak barrels (25% new), using indigenous yeasts. The wine was aged on its lees in barrel for 11 months, without any topping or batonage.

AWARDS & ACCOLADES

The Divas was named one of the most exciting white wines of the 21st Century by Wine Spectator's Matt Kramer

TASTING NOTES

This show stopping white displays effusive aromas of white flower, stone fruit, honey and toast which erupt into opulent flavours of pear, orange blossom, caramel and spice. It's a world class wine offering that strikes a brilliant balance between lush fruit and crisp, mouth-watering acidity.



info@demorgenzon.com | +27 21 881 3030
www.demorgenzon.com | +27 21 881 3773
Stellenboschkloof Road, Stellenbosch 7600