



CHARDONNAY

DeMorgenzon DMZ Chardonnay 2018



Winemaker	Carl van der Merwe
Varietal blend	100% Chardonnay
Appellation	Stellenbosch
Alcohol content	13.74 %
TA	5.5 g/l
pH	3.49
RS	2.6 g/l

AWARDS & ACCOLADES

2018
TBC
2017

91 points *Tim Atkin MW South Africa Report 2018*
4 Stars *Platter's Wine Guide 2018*

2016

89 Points *Tim Atkin MW South Africa Report 2017*
88 Points *Neal Martin for Robert Parker's Wine Advocate 2016*

2015

Platter's 4 Stars Platters Guide 2017

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

2014

90 points *Tim Atkin MW's South Africa Report 2015*
88 points *Stephen Tanzer's*

VINEYARDS

The fruit for DMZ Chardonnay is selected from premium trellised vineyards in Stellenbosch at elevations of 100 to 200 meters above sea level, most with the cooling effects of the close proximity to the ocean. Components from weathered granite and sandstone soils in Stellenbosch all contribute to the elegance and minerality, as well as a fresh citrus and yellow apple character.

VINTAGE

2018 was dry vintage in the Cape. Thunder storms in early spring added a lot of Nitrogen to the soils resulting in very healthy canopies entering the growing season. The day time temperatures during the ripening period were cooler than what was experienced in the very hot 2016 and 2017 vintages, with relatively cool evenings. Conditions were very dry though, with vine stress management being key to success. Fruit harvesting tended to be very early in 2018, with a focus on bringing fruit into the winery with lower sugar levels and lower pH levels.

VINIFICATION AND MATURATION

Each vineyard parcel was fermented separately, using a combination of natural yeast and careful inoculation. Of the grapes, 25% were left as whole bunch and 75% were lightly crushed and the juice was allowed to settle overnight. The wine was aged on its lees in a combination of stainless steel and French oak barrels. Malolactic fermentation was allowed to commence naturally in the barrel fermented portions. After 7 months, the various parcels were blended, before being stabilized, lightly filtered and bottled.

TASTING NOTES

This wine shows sweet vanilla and hints of almonds on the nose with a clean tropical fruit finish. Delicate oak flavours support a rich and full fruit flavour in the mouth with layers of white peach, apricot, grapefruit and vanilla.



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