



SAUVIGNON BLANC



DeMorgenzon DMZ Sauvignon Blanc 2018

Winemaker	Carl van der Merwe
Varietal blend	98% Sauvignon Blanc 2% Semillon
Appellation	Stellenbosch
Alcohol content	14.07%
TA	6.0 g/l
pH	3.23
RS	3.2 g/l

AWARDS & ACCOLADES

2017

89 Points *Tim Atkin MW South Africa Report 2018*

2016

89 Points *Tim Atkin MW South Africa Report 2017*

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

2015

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

2014

89 points *Tim Atkin MW South Africa Report 2015*

89 points *Stephen Tanzer's Wine Cellar*

87 points *Wine Advocate*

2013

Grand Gold *SAWi 2014*

2012

Top 10 *FNB Sauvignon Blanc Awards*

88 points *Wine Spectator*

Platter's 4 stars, *Platter's Wine Guide 2013*

2011:

92 points *Stephen Tanzer's Wine Cellar*

89 points *Wine Spectator*

89 points *Wine Advocate*

Platter's 4 stars, *Platter's Wine Guide 2012*.

VINEYARDS

The fruit for DMZ Sauvignon Blanc is selected from premium trellised vineyards located on cool slopes of the Bottelary Hills in the Stellenboschkloof. Weathered granite soils and cooling ocean breezes create ideal ripening conditions for Sauvignon Blanc.

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 were very early in 2018, with a focus on bringing fruit into the winery with lower sugar levels and pH levels.

VINIFICATION AND MATURATION

Grapes were gently de-stemmed and lightly pressed, and the juice was treated carefully with minimal exposure to oxygen. It was cold settled overnight without the use of enzymes, then inoculated with selected yeasts, to preserve fruit flavours during fermentation. A long cool fermentation was followed by extended time on the lees with periodic lees stirring to ensure texture and flavour marriage.

TASTING NOTES

This wine has a pale, bright gold colour with green reflections. Upfront aromatics of passion fruit and citrus greet the nose following through to a rich palate yielding ripe fruit flavours with a nettle edge.



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