



SAUVIGNON BLANC



DeMorgenzon DMZ Sauvignon Blanc 2019

Winemaker	Carl van der Merwe
Varietal blend	98% Sauvignon Blanc 2% Semillon
Appellation	Stellenbosch
Alcohol content	13.89%
TA	6.8 g/l
pH	3.49
RS	2.4 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

2019 was a cooler vintage than the previous hot and dry years, Whilst the vineyards benefited from decent winter rainfall there were some latent stress effects from the previous year's drought conditions. This resulted in some uneven budding and careful harvesting was necessary to achieve a total pick of optimum ripeness. Cool conditions during the early part of the ripening resulted in high acidities and low pH, resulting in wines that are fresh, precise and bright.

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. A brisk acidity and stony minerality give natural freshness and length.



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