



## DeMorgenzon Chenin Blanc Method Cap Classique 2017

<b>Winemaker</b>	Carl van der Merwe
<b>Varietal blend</b>	100% Chenin Blanc
<b>Appellation</b>	Stellenbosch
<b>Alcohol content</b>	12.42%
<b>TA</b>	8.5 g/l
<b>pH</b>	3.20
<b>RS</b>	8.4 g/l

### VINEYARDS

DeMorgenzon is renowned for producing world class Chenin Blanc. Cool ripening conditions and deep granite-based soils result in crisp and textured wines. Vineyards destined for MCC are managed specifically to provide good sun exposure to grapes that are being picked earlier than usual.

### VINTAGE

2017 has been widely hailed as one of the great vintages of recent times. The dry conditions and cool weather leading up to harvest resulted in beautifully balanced, healthy grapes with excellent acidity and concentration of flavour. The ageing potential of 2017 wines is as good as it gets.

### VINIFICATION AND MATURATION

Chenin Blanc grapes are handpicked and harvested for freshness and acidity at between 19.5° and 20.5° Balling. Grapes are pre-cooled and then whole bunch-pressed with the juice allowed to settle naturally. Half of the wine is naturally fermented in stainless steel tank, with fermentation being stopped to retain a certain percentage of the grapes own sugar. The barrel fermented portion is allowed to ferment naturally to dryness with periodic battonage of the lees throughout the ageing process of 10 months. Base wine components are then blended, bottled and refermented in bottle, followed by a minimum ageing of 18 months before disgorgement. Residual sugar of the disgorged wine is adjusted from time to time to maintain a final bottled residual sugar of between 3 and 5 g/l. This adjustment is done with a "Late Harvest" style of Chenin Blanc which is fermented and aged in French oak casks.

### AWARDS & ACCOLADES

91 points *Tim Atkin MW South Africa Report 2018*  
4 Stars *Platter's Wine Guide 2018*  
90 points *Tim Atkin MW's South African Report 2015*

### TASTING NOTES

Honey, white peach and hints of pineapple are complemented by savory notes of roasted almond and toasted brioche. A fine mousse and refreshing acidity provides a remarkably refreshing drinking experience.

