



DeMorgenzon Reserve Chardonnay 2018

Winemaker	Carl van der Merwe
Varietal blend	100% Chardonnay
Appellation	Stellenbosch
Alcohol content	13.82%
TA	5.9 g/l
pH	3.35
RS	3.3 g/l

AWARDS & ACCOLADES

2018

Gold medal *Decanter World Wine Awards 2019*

96 points *Tim Atkin MW South Africa Report 2019*

Silver 93 *International Wine Challenge 2019*

4.5 Stars *Platter's Guide 2020*

Silver 91 *International Wine & Spirits Competition 2019*

2017

94 points *Tim Atkin MW South Africa Report 2018*

93 points Neal Martin for Vinous
Gold medal *Old Mutual Trophy Wine Show 2018*

2016

Platter's 5 Stars *Platter's Wine Guide 2018*
94 Points *Tim Atkin MW's South Africa Report 2017*

Chardonnay Trophy, International Judges Trophy and Best White Wine Overall *Old Mutual Trophy Wine Show 2017*
Stellenbosch Chardonnay Trophy and Gold medal winner *International Wine Challenge 2017*

94 points Neal Martin of *Robert Parker's Wine Advocate 2016*

Platter's 5 stars *Platter's Guide 2015*
92 points Neal Martin of *Robert Parker's Wine Advocate 2014*

Top 10 South African Wines of 2014 *Jamie Goode*

VINEYARDS

Vertical shoot positioned vineyards on weathered granite mid-slopes benefit from cool morning sunlight and moderating sea breezes off False Bay. Yields are typically low to moderate and grapes are very concentrated with good levels of natural acidity.

VINTAGE

2018 was dry vintage in the Cape. Thunderstorms in early spring added a lot of Nitrogen to the soils resulting in very healthy canopies entering the growing season. The daytime 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

The grapes were hand-picked and whole bunch pressed. Juice was transferred to French oak barrels with minimal settling. Fermentation occurred naturally in French oak barrels of which 30% was new. About 70% of the volume completed Malolactic fermentation during a 10-month ageing on the gross lees. The wine was bottled with minimal stabilization and clarified without filtration.

TASTING NOTES

Golden with green hues. Hot toasted brioche with zesty marmalade. Backbone of lime and lemongrass with floral notes of honeysuckle and frangipani on the palate. Warm, rich vanilla and a creamy almond finish.



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