



CHARDONNAY



## DeMorgenzon DMZ Chardonnay 2019

|                        |                    |
|------------------------|--------------------|
| <b>Winemaker</b>       | Carl van der Merwe |
| <b>Varietal blend</b>  | 100% Chardonnay    |
| <b>Appellation</b>     | Stellenbosch       |
| <b>Alcohol content</b> | 13,9 %             |
| <b>TA</b>              | 6.2g/l             |
| <b>pH</b>              | 3.4                |
| <b>RS</b>              | 3,1 g/l            |

### AWARDS & ACCOLADES 2018

90 points *Tim Atkin MW*  
*South Africa Report 2019*

### 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*

### VINEYARDS

The fruit for DMZ Chardonnay is selected from premium trellised vineyards in Stellenbosch at elevations of 100 to 300 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

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

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.



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