



DeMorgenzon Maestro White 2018

Winemaker Varietal blend

Carl van der Merwe
38% Roussanne
26% Chenin Blanc
22% Grenache Blanc
8% Viognier
6% Marsanne

Appellation Alcohol content TA pH RS

Stellenbosch
14.32%
5.1g/l
3.49
3.0g/l

AWARDS & ACCOLADES 2018

Gold & Regional Trophy
International Wine Challenge 2020
93 points *Tim Atkin MW South Africa Report 2020*
91 Points *International Wine and Spirit Challenge 2019*
92 Points *Decanter World Wine Awards 2019*

2017

94 points *Tim Atkin MW South Africa Report 2019*
93 Points *International Wine and Spirit Challenge 2019*
90 Points *Decanter World Wine Awards 2019*

2016

94 points *Tim Atkin MW South Africa Report 2018*

2015

92 Points *Wine Enthusiast Magazine & #98 on Wine Enthusiast Top 100 List 2017*
95 Points *Tim Atkin MW's South Africa Report 2016*
92 Points *Cape White Blends Report 2016*

2014:

93 points *Tim Atkin MW's South African Report 2015*
94 Points *Cape White Blends Report 2016*
92 points *Neal Martin Wine Advocate*
Best White Blend under £15
International Trophy Decanter 2013

VINEYARDS

Vertical shoot positioned vineyards allow for optimum ripening and ideal sunlight exposure of fruit. There is a good exposure of slopes to cooling southern breezes off False Bay. Vineyards are established on slopes with soils of weathered granite and sandstone. Yields are controlled to between 7 and 8 tons per hectare.

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 the key to success. Fruit harvesting tended to be very early with the focus on bringing fruit into the winery with lower sugar levels and lower pH levels.

VINIFICATION AND MATURATION

Grape varieties were picked across a range of different ripeness levels, sorted and whole bunch pressed after pre-chilling. Fermentation occurred naturally in small French oak barrels and cement eggs. Total ageing was 10 months from vintage with blending occurring after 8 months. A light filtration and fining took place before bottling.

TASTING NOTES

The nose shows notes of concentrated orange and yellow stone fruits, with a hint of spice, citrus and blossoms. The palate is full-bodied, textured and nuanced with a lingering after taste.



info@demorgenzon.com | +27 21 881 3030
www.demorgenzon.com | +27 21 881 3773
Stellenboschkloof Road, Stellenbosch 7600