

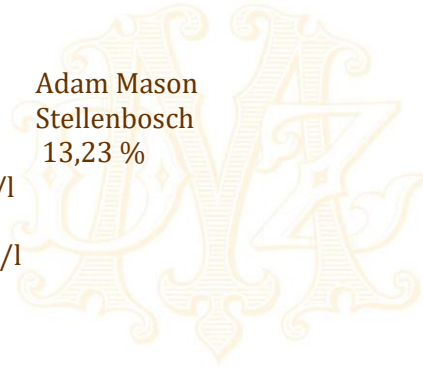


CHARDONNAY



DeMorgenzon DMZ Chardonnay 2021

Cellar Master	Adam Mason
Appellation	Stellenbosch
Alcohol content	13,23 %
TA	5,8g/l
pH	3.53
RS	2,0 g/l



VINEYARDS

The vines used to produce DMZ Chardonnay are selected from premium sites in Stellenbosch at elevations ranging between 100 to 300 meters above sea level. Close proximity to the ocean provides a beneficial cooling effect. Weathered granite and sandstone soils contribute minerality and freshness, respectively.

VINTAGE

A cold, wet winter preceding the 2021 growing season resulted in delayed budburst and a similarly delayed harvest. Flavour development peaked early resulting in full-flavoured, ripe styled Chardonnays with healthy levels of natural acidity this year.

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 commenced naturally in the barrel components but was blocked for those in stainless steel. After 7 months the final wine was before being stabilized, lightly filtered, and bottled.

TASTING NOTES

A classic example of fine Stellenbosch Chardonnay, this wine shows stone fruit aromas of nectarine and peach with subtle citrus hints and creamy oak. The palate has bright acidity and limey freshness, but delivers rich texture and a chalky, mineral length.

AWARDS & ACCOLADES 2019

90 points *Tim Atkin MW*
South Africa Report 2020
4 Stars *Platter Wine Guide*
2020

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



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