



CHENIN BLANC



DeMorgenzon DMZ Chenin Blanc 2020

Cellar Master	Carl van der Merwe
Appellation	Stellenbosch
Alcohol content	13.30%
TA	5.8 g/l
pH	3.40
RS	3.10 g/l

VINEYARDS

Sourced almost exclusively from DeMorgenzon's south facing vineyards overlooking False Bay, the vines are managed for optimal exposure to gentle morning sunshine. Granitic soils result in grapes with excellent natural acidity and flavour concentration, a trait further enhanced by our intentionally low yields.

VINTAGE

On the back of a cold and wet winter, the 2020 growing season began very early, with homogenous budburst and even shoot growth. Summer was relatively mild, without the heatwaves often experienced in the Cape. The resultant crop retained high levels of natural acidity and abundant concentration of flavour. Particularly exceptional are the white wines of 2020, whilst the reds display early promise thanks to intense colour and tannin concentration.

VINIFICATION AND MATURATION

Pre-cooled fruit is lightly destemmed and crushed, followed by a short skin contact. Free run and medium press components are combined with hard press fractions kept separate. Fermentation occurs naturally with wild yeasts in a combination of stainless steel tank and old French oak barrels. The final blend is made up after 4-6 months of ageing on the lees then lightly filtered and stabilized for bottling.

AWARDS & ACCOLADES

2019

91 points *Tim Atkin MW South Africa Report 2020*
4 star *Platter Wine Guide 2020*
Placed as *Top 10 in the Standard Bank Top 10 Competition.*

2018

90 points *Tim Atkin MW South Africa Report 2018*

2017

90 points *Tim Atkin MW South Africa Report 2017*
4 ½ Stars, *Platter's Wine Guide 2018*

TASTING NOTES

Deliciously fresh with honeysuckle, apricot, and floral aromas. The succulent palate has firm acidity well-integrated oak flavours that provide a lengthy aftertaste.



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