



SAUVIGNON BLANC



DeMorgenzon DMZ Sauvignon Blanc 2021

Winemaker	Adam Mason
Varietal blend	100% Sauvignon Blanc
Appellation	Stellenbosch
Alcohol content	13.75%
TA	6.5g/l
pH	3.40
RS	3.2 g/l

VINEYARDS

The fruit for DMZ Sauvignon Blanc is grown on premium trellised vineyards located on the South facing slopes of the Stellenboschkloof. Weathered granite soils and cooling ocean breezes create the ideal conditions for this sensitive grape variety.

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 Sauvignon Blancs with healthy levels of natural acidity this year.

VINIFICATION AND MATURATION

Grapes were gently de-stemmed and lightly pressed, and the juice was treated carefully with minimal exposure to oxygen. It was cold settled overnight without the use of enzymes, then inoculated with selected yeasts, to preserve fruit flavours during fermentation. A long cool fermentation was followed by extended time on the lees with periodic lees stirring to ensure texture and flavour marriage.

TASTING NOTES

Pale green in appearance, the wine displays complex herbal aromas with lifted fruit notes of lime and kiwi fruit. Flavours of ripe grapefruit and mint are supported by fine, chalky texture, providing the palate with delicious length.

AWARDS & ACCOLADES

2020

90 points Tim Atkin MW South Africa Report 2020

2019

4 Stars Platter's Guide 2020

2018

4 Star Platter's Guide 2019

2017

90 points Tim Atkin MW South Africa Report 2020

4 Stars Platter's Guide 2018

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