



With the DMZ range, DeMorgenzon aim to produce classic, elegant, well-balanced wines that over-deliver in terms of quality for price.

TASTING NOTE

Another beautiful Stellenbosch Chardonnay, this wine shows citrus blossom, green apple, and lemon zest. This is complimented by a refined palate, with a vibrant acidity and an interwoven flavour profile of ripe pear, melon and a granitic minerality. Hints of spice, subtle oak and buttery undertones proceed to develop to delight the taste buds.

VINTAGE CONDITIONS

An unusually wet winter was followed by a cool Spring resulting in delayed budburst of about 2- 3 weeks, compared to the previous season. The delay in budburst meant the vines weren't at risk to early season disease pressure. There followed a moderate summer with a few intermittent heat spikes, which meant careful canopy management was necessary to protect the bunches from sunburn.

VINIFICATION DETAILS

Cool, early morning harvested grapes were whole bunch pressed, with the juice going to barrel on the same day. Fermentation occurred spontaneously in a primarily old French oak barrels, with 10% new oak. The resulting wines were allowed to mature of their gross lees for 8-9 months, before a light racking and the commencement of its blending.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.5	2.5
pH	Acidity
3.30	6.3

ATTRIBUTES

 Origin South Africa	 Variety Chardonnay	 Malolactic Fermentation Yes	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Anthony Sanvido	 Fining Agent Bentonite	 Closure Screw top	 Region Stellenbosch	 Vegan Yes