

DMZ CHARDONNAY, DEMORGENZON

Vintage

2022



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

TASTING NOTE

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.

VINTAGE CONDITIONS

A mild but wet winter ensured optimal soil conditions moving into the growing season. A relatively cool spring, interspersed with some rain, led to a delayed bud break and in some isolated instances uneven flowering. Some warm weather in January helped alleviate any early season unevenness and the continued moderate weather the farm experienced meant that the harvest was progressing at an even pace and that the winery team were able to give the utmost attention to each parcel arriving at the winery

VINIFICATION DETAILS

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 was allowed to commence naturally in the barrel fermented portions. After 7 months the various parcels were blended, before being stabilised, lightly filtered and bottled.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.4	2.8
pH	Acidity
3.44	7.0

ATTRIBUTES

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