

DMZ CHARDONNAY, DEMORGENZON

Vintage

2020



TECHNICAL ANALYSIS

| Alcohol | Residual sugar |
|---------|----------------|
| 13.8 | 2.8 |
| pH | Acidity |
| 3.38 | 6.1 |

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

TASTING NOTE

This wine shows sweet vanilla and hints of almonds on the nose with a clean tropical fruit finish. Delicate oak supports a rich and full fruit flavour in the mouth with layers of white peach, apricot, grapefruit and vanilla.

VINTAGE CONDITIONS

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.

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.

ATTRIBUTES

| | | | | |
|--|--|---|---|--|
|  Origin South Africa |  Variety Chardonnay |  Malolactic Fermentation Partial |  Bottle Size 75cl |  Vegetarian Yes |
|  Winemaker Carl van der Merwe |  Fining Agent Bentonite |  Closure Screw top |  Region Stellenbosch |  Vegan Yes |

