

DMZ CHARDONNAY, DEMORGENZON

Vintage

2020



DEMORGENZON



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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	2.8
pH	Acidity
3.38	6.1

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