

DMZ CHARDONNAY, DEMORGENZON

Vintage

2019



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

2019 was a cooler vintage than the previous hot and dry years. Whilst the vineyards benefited from decent winter rainfall there were some latent stress effects from the previous year's drought conditions, resulting in some uneven budding. Careful harvesting was necessary to achieve a total pick of optimum ripeness.

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
14.0	3.1
pH	Acidity
3.40	6.2

AWARDS

Tim Atkin MW: 90 pts

ATTRIBUTES



Origin

South Africa



Variety

Chardonnay



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

No



Winemaker

Carl van der Merwe



Fining Agent

Isinglass, Bentonite



Closure

Screw top



Region

Stellenbosch



Vegan

No