



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.7	2.6
pH	Acidity
3.47	5.5

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

2018 was a dry vintage in the Cape. Thunder storms in early spring added a lot of nitrogen to the soils resulting in very healthy canopies going into the growing season. The daytime temperatures during the ripening period were cooler than those experienced in the very hot 2016 and 2017 vintages, with relatively cool evenings. Conditions were very dry though, with vine stress management being key to success. Fruit harvesting tended to be very early in 2018, with a focus on bringing fruit into the winery with lower sugar levels and lower pH levels.

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.

AWARDS

Vinous: 92 pts

Tim Atkin MW: 90 pts

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Chardonnay	Yes	75cl	No
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Carl van der Merwe	Isinglass, Bentonite	Screw top	Stellenbosch	No