



## DMZ CHENIN BLANC, DEMORGENZON

Vintage

2025



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 vintage promises a vibrant stone fruit profile, with notes of citrus, green apple and hints of tropical fruit along with a subtly integrated oak backing. The wine carries beautifully on the palate, showing apricot, ripe apple notes with structure and minerality.

### VINTAGE CONDITIONS

An unusually wet winter was followed by a cool Spring resulting in delayed budburst of about 2-3 weeks, compared to the previous season. The delay in budburst meant the vines weren't at risk to early season disease pressure. The area experienced a moderate summer with a few intermittent heat spikes, which meant careful canopy management was necessary to protect the bunches from sunburn

### VINIFICATION DETAILS

Cool, early morning harvested grapes were whole bunch pressed, with the juice going to barrel on the same day. Fermentation occurred spontaneously in primarily old French oak barrels, with 10% new oak. Resulting wines were allowed to mature off their gross lees for 4 months, before light racking and commencement of blending.

### TECHNICAL ANALYSIS

Alcohol      Residual sugar

13.8              2.6

pH              Acidity

3.37              6.2

### AWARDS

Vinous: 90 pts

### ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Anthony Sanvido



Fining Agent

None



Closure

Screw top



Region

Stellenbosch



Vegan

Yes