

DMZ CHENIN BLANC, DEMORGENZON

Vintage

2022



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

The bright nose displays fine Chenin attributes of floral and citrus aromas. The crisp, refreshing palate has succulence and weight providing a finish with texture and good length.

VINTAGE CONDITIONS

A mild but wet winter ensured optimal soil conditions moving into the growing season. A relatively cool spring, interspersed with some rain, led to a delayed bud break and in some isolated instances uneven flowering. Some warm weather in January helped alleviate any early season unevenness and the continued moderate weather the farm experienced meant that the harvest was progressing at an even pace and that the winery team was able to give the utmost attention to each parcel arriving at the winery

VINIFICATION DETAILS

Cool, early morning harvested grapes were destemmed, crushed, then pressed and the juice settled until clear. Fermentation occurred spontaneously without the addition of commercial yeasts in a combination of stainless steel tanks and old French oak barrels. The resulting wines were racked and sulphured prior to blending and the final blend left on fine yeast lees for maturation until bottling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	2.0
pH	Acidity
3.40	6.5

AWARDS

Tim Atkin MW: 90 pts

ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Alistair Rimmer



Fining Agent

None



Closure

Screw top



Region

Stellenbosch



Vegan

Yes