

DMZ CHENIN BLANC, DEMORGENZON

Vintage

2021



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 cold, wet winter preceding the 2021 growing season resulted in delayed budburst and a similarly delayed harvest. Flavour development peaked early resulting in full-flavoured, ripe styled Chenin Blanc with healthy levels of natural acidity this year.

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
14.1	3.5
pH	Acidity
3.52	5.8

ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Adam Mason



Fining Agent

None



Closure

Screw top



Region

Stellenbosch



Vegan

Yes