

## DMZ CHENIN BLANC, DEMORGENZON

Vintage

2020



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

Green apple, apricot, peach, hints of honey and floral aromas characterise a fresh and upfront nose. The palate is rich and well-integrated with a lingering aftertaste.

### VINTAGE CONDITIONS

2020 was a moderate vintage with excellent harvest and weather conditions. The vineyards benefitted from decent winter rainfall and harvest commenced fairly early, in mid- January. Optimal conditions during the early part of the ripening period resulted in high acidities and low pH, resulting in wines that are fresh, precise and bright.

### VINIFICATION DETAILS

The pre-cooled fruit was lightly destemmed and crushed, followed by a short skin contact. Free run and medium press components were then combined, with hard press fractions kept separate. Fermentation occurred naturally with wild yeasts in a combination of stainless steel tank and old French oak barrels. The final blend was made up after 4-6 months of ageing on the lees then lightly filtered and stabilised for bottling.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.3	3.1
pH	Acidity
3.40	5.8

### ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Carl van der Merwe



Fining Agent



Closure

Screw top



Region

Stellenbosch



Vegan

Yes