

DMZ CHENIN BLANC, DEMORGENZON

Vintage

2019



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

2019 was a cooler vintage than the previous hot and dry years. Whilst the vineyards benefited from decent winter rainfall there were some latent stress effects from the previous year's drought conditions, resulting in some uneven budding. Careful harvesting was necessary to achieve a total pick of optimum ripeness.

VINIFICATION DETAILS

Pre-cooled fruit was lightly destemmed and crushed, followed by a short skin contact. Free run and medium press components were 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
14.4	2.8
pH	Acidity
3.40	5.6

AWARDS

Tim Atkin MW: 91 pts

ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

No



Winemaker

Carl van der Merwe



Fining Agent

Isinglass, Bentonite



Closure

Screw top



Region

Stellenbosch



Vegan

No