

## DMZ CHENIN BLANC, DEMORGENZON

Vintage

2018



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

2018 was a dry vintage in the Cape. Thunder storms in early spring added a lot of nitrogen to the soils resulting in very healthy canopies going into the growing season. The daytime temperatures during the ripening period were cooler than those experienced in the very hot 2016 and 2017 vintages, with relatively cool evenings. Conditions were very dry though, with vine stress management being key to success. Fruit harvesting tended to be very early in 2018, with a focus on bringing fruit into the winery with lower sugar levels and lower pH levels.

### VINIFICATION DETAILS

Pre-cooled fruit is lightly destemmed and crushed, followed by a short skin contact. Free run and medium press components are 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
13.6	1.9
pH	Acidity
3.39	5.7

### AWARDS

Tim Atkin MW: 90 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