

DMZ SAUVIGNON BLANC, DEMORGENZON

Vintage

2023



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 wine has a pale green hue and show notes of nettle and currant leaf on the bouquet. This follows on the palate and gives way to a textured mid palate with granitic freshness on the finish.

VINTAGE CONDITIONS

A cool Spring led to a later than usual bud break that was about 2- 3 week later than the previous season. The cool weather did cause some issues with uneven, budding in Chardonnay however, this was resolved with very late pruning. The cool Spring was interspersed with fairly regular rain showers which meant the soil moisture content remained healthy further into the season and by in large the canopies were healthy. The regular rain fall did keep the viticultural team on their toes as the disease pressure was higher than normal however, meticulous planning and careful canopy management meant that the harvest arrived with very healthy fruit.

VINIFICATION DETAILS

Grapes were gently de-stemmed and lightly pressed, and the juice treated carefully with minimal exposure to oxygen. It was cold settled overnight without the use of enzymes, then inoculated with selected yeasts, to preserve fruit flavours during fermentation. A long cool fermentation was followed by extended time on the lees with periodic lees stirring to ensure texture and flavour marriage.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.7	3.4
pH	Acidity
3.36	7.0

ATTRIBUTES

 Origin South Africa	 Variety Sauvignon Blanc	 Malolactic Fermentation No	 Bottle Size 75cl	 Vegetarian Yes
 Winemaker Alistair Rimmer	 Fining Agent None	 Closure Screw top	 Region Stellenbosch	 Vegan Yes