



DMZ SAUVIGNON BLANC, DEMORGENZON

Vintage

2022



With the DMZ range, DeMorgenzon aim to produce classic, elegant, well-balanced wines that over-deliver in terms of quality for price.

TASTING NOTE

Pale green in appearance, the wine displays complex herbal aromas with lifted fruit notes of lime and kiwi fruit. Flavours of ripe grapefruit and mint are supported by fine, chalky texture, providing the palate with delicious 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 Sauvignon Blancs with healthy levels of natural acidity this year.

VINIFICATION DETAILS

Grapes were gently de-stemmed and lightly pressed, and the juice was 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

13.75

2.2

pH

Acidity

3.40

6.5

AWARDS

Tim Atkin MW: 90 pts

ATTRIBUTES



Origin

South Africa



Variety

Sauvignon Blanc



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Adam Mason



Fining Agent

None



Closure

Screw top



Region

Stellenbosch



Vegan

Yes