

DMZ SAUVIGNON 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

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

On the back of a cold and wet winter, the 2020 growing season began very early, with homogenous budburst and even shoot growth. Summer was relatively mild, without the heatwaves often experienced in the Cape. The resultant crop retained high levels of natural acidity and abundant concentration of flavour. Particularly exceptional are the white wines of 2020, whilst the reds display early promise thanks to intense colour and tannin concentration.

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
13.93	2.7
pH	Acidity
3.44	6.0

ATTRIBUTES



Origin

South Africa



Variety

Sauvignon Blanc



Malolactic Fermentation

No



Bottle Size

75cl



Vegetarian

Yes



Winemaker

Carl van der Merwe



Fining Agent



Closure

Screw top



Region

Stellenbosch



Vegan

Yes