

DMZ SAUVIGNON BLANC, DEMORGENZON

Vintage

2019



TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.9	2.4
pH	Acidity
3.49	6.8

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

TASTING NOTE

This wine has a pale, bright gold colour with green reflections. Upfront aromas of passion fruit and citrus greet the nose following through to a rich palate yielding ripe fruit flavours with a nettle edge. A brisk acidity and stony minerality give natural freshness and length.

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

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.

ATTRIBUTES

 Origin South Africa	 Variety Sauvignon Blanc	 Malolactic Fermentation No	 Bottle Size 75cl	 Vegetarian No
 Winemaker Carl van der Merwe	 Fining Agent Isinglass	 Closure Screw top	 Region Stellenbosch	 Vegan No

