

MAESTRO WHITE, DEMORGENZON

Vintage

2020



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.3	2.1
pH	Acidity
3.46	5.7

ATTRIBUTES



Origin

South Africa



Variety

White Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

No



Winemaker

Carl van der Merwe



Fining Agent

Isinglass



Closure

Cork



Region

Stellenbosch



Vegan

No



DEMORGENZON

Named in honour of the Baroque music DeMorgenzon pipe to their vines, Maestro White is a Rhône-style blend of white grapes.

TASTING NOTE

The nose shows notes of concentrated orange and yellow stone fruits, with a hint of spice, citrus and blossoms. The palate is full-bodied, textured and nuanced with a lingering aftertaste. A blend of 59% Roussanne, 14% Chenin Blanc, 10% Grenache Blanc, 9% Marsanne and 8% Viognier.

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. The whites of 2020 are particularly exceptional.

VINIFICATION DETAILS

Grape varieties were picked across a range of different ripeness levels, sorted and whole bunch pressed after pre-chilling. Fermentation occurred naturally in small French oak barrels and cement eggs. Total ageing was 10 months from vintage with blending occurring after 8 months. A light filtration and fining took place before bottling.

AWARDS

Tim Atkin MW: 93 pts

Platter: 92 pts

IWC & DWWA: Silver