

## MAESTRO WHITE, DEMORGENZON

Vintage

2018



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 38% Roussanne, 26% Chenin Blanc, 22% Grenache Blanc, 8% Viognier and 6% Marsanne.

### VINTAGE CONDITIONS

2018 was dry vintage in the Cape. Thunderstorms in early spring added a lot of nitrogen to the soils resulting in very healthy canopies entering the growing season. The daytime temperatures during the ripening period were cooler than what was experienced in the very hot 2016 and 2017 vintages, with relatively cool evenings. Conditions were very dry though, with vine stress management being the key to success. Fruit harvesting tended to be very early with the focus on bringing fruit into the winery with lower sugar levels and lower pH levels..

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.3	3.0
pH	Acidity
3.49	5.1











### 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;

### ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	White Blend	Yes	75cl	No
 Winemaker	 Fining Agent	 Closure	 Region	 Vegan
Carl van der Merwe	Isinglass	Cork	Stellenbosch	No