



## MAESTRO WHITE, DEMORGENZON

Vintage

2018



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..

### 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.

### TECHNICAL ANALYSIS

Alcohol      Residual sugar

14.3              3.0

pH                Acidity

3.49              5.1

### AWARDS

Tim Atkin MW: 93 pts;

### 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