


**MAESTRO WHITE, DEMORGENZON**

Vintage

2017



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 25% Roussanne, 24% Chenin Blanc, 23% Grenache Blanc, 14% Chardonnay and 14% Viognier.

**VINTAGE CONDITIONS**

2017 was another hot and dry vintage in the Cape. Although the day time temperatures were warm, evening temperatures were much cooler than normal resulting in wines with incredible weight and texture, yet with great acidity and length. The dryness of the season resulted in minimal disease pressure with fruit arriving at the winery in very good condition.

**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
14.5	3.0
pH	Acidity
3.49	5.1

**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

**AWARDS**

Tim Atkin MW: 94 pts

Neil Martin: 90 pts

DWWA, IWC &amp; IWSC: Silver