

MAESTRO WHITE, DEMORGENZON

Vintage

2016



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 32% Roussanne, 23% Chardonnay, 23% Chenin Blanc, 15% Viognier and 7% Grenache Blanc.

VINTAGE CONDITIONS

2016 was an exceptionally early vintage with grapes ripening quickly. Warm evening temperatures necessitated an early harvest to ensure fruit with sufficient natural acidity.

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

14.0 3.3

pH Acidity

3.38 5.6

AWARDS

Tim Atkin MW: 94 pts

Vinous: 91 pts

ATTRIBUTES



Origin

South Africa



Variety

White Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

No



Fining Agent

Isinglass



Closure

Cork



Region

Stellenbosch



Vegan

No