SECKFORD AGENCIES

CHENIN BLANC METHOD CAP CLASSIQUE, DEMORGENZON

DEMORGENZON

Vintage 2019

TECHNICAL ANALYSIS

Alcohol	Residual sugar
12.6	3.5
pH	**Acidity**
3.33	7.5

DeMorgenzon's Method Cap Classique is a non-vintage and makes use of blending different base wines to maintain consistency in the final product.

TASTING NOTE

Honey, white peach and hints of pineapple are complemented by savoury notes of roasted almond and toasted brioche. A fine mousse and refreshing acidity provide a remarkably refreshing drinking experience.

VINTAGE CONDITIONS

2019 was a cooler vintage than the previous hot and dry years. Whilst the vineyards benefited from decent winter rainfall there were some latent stress effects from the previous year's drought conditions. This resulted in some uneven budding and careful harvesting was necessary to achieve a total pick of optimum ripeness. Cool conditions during the early part of the ripening resulted in high acidities and low pH, resulting in wines that are fresh, precise and bright.

VINIFICATION DETAILS

Chenin Blanc grapes are handpicked and harvested for freshness and acidity at between 19.5° and 20.5° Balling. Grapes are pre-cooled and then whole bunch-pressed with the juice allowed to settle naturally. Half of the wine is naturally fermented in stainless steel tank, with fermentation being stopped to retain a certain percentage of the grapes own sugar. The barrel fermented portion is allowed to ferment naturally to dryness with periodic battonage of the lees throughout the ageing process of 10 months. Base wine components are then blended, bottled and refermented in bottle, followed by a minimum ageing of 18 months before disgorgement. Residual sugar of the disgorged wine is adjusted from time to time to maintain a final bottled residual sugar of between 3 and 5 g/l. This adjustment is done with a "Late Harvest" style of Chenin Blanc which is fermented and aged in French oak casks.

AWARDS

Decanter: 90 pts
Platter: 91 pts
Tim Atkin MW: 91 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chenin Blanc	No	75cl	No

Winemaker	Fining Agent	Closure	Region	Vegan
Carl van der Merwe	Isinglass	Muselet cage	Stellenbosch	No