



RESERVE CHENIN BLANC, DEMORGENZON

Vintage

2020



DeMorgenzon's Reserve Chenin Blanc comes from low-yielding vines that were planted in 1972 in decomposed granite soils.

TASTING NOTE

This show stopping white displays effusive aromas of white flower, stone fruit, honey and toast which erupt into opulent flavours of pear, orange blossom, caramel and spice. It's a world class wine offering that strikes a brilliant balance between lush fruit and crisp, mouth-watering acidity.

VINTAGE CONDITIONS

On the back of a cold and wet winter, the 2020 growing season began very early, with homogenous budburst and even shoot growth. Summer was relatively mild, without the heatwaves often experienced in the Cape. The resultant crop retained high levels of natural acidity and abundant concentration of flavour. Particularly exceptional are the white wines of 2020.

VINIFICATION DETAILS

The grapes were picked in three different passes in order to achieve optimum ripeness and balance in the final wine. The grapes were handpicked in the early morning hours, with bunch selection done in the vineyard. Fruit was cooled down and then gently pressed, whole bunch, and the juice was settled overnight without the use of settling enzymes. Fermentation occurred naturally in French oak barrels (20% new), using indigenous yeasts, with about 20% of the volume completing malolactic fermentation. The wine was aged on its lees in barrel for 10 months, without batonage.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.9	2.4
pH	Acidity
3.56	5.8

AWARDS

Tim Atkin MW: 95 pts

Decanter: 92 pts

IWC: Silver

ATTRIBUTES

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Chenin Blanc	Partial	75cl	No
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Carl van der Merwe	Isinglass	Cork	Stellenbosch	No