

RESERVE CHENIN BLANC, DEMORGENZON

Vintage

2019





TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.1	2.5
рН	Acidity
3.37	5.6

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

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

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.

AWARDS

Tim Atkin MW: 95 pts Neil Martin: 92 pts

IWC: Gold & Regional Trophy

ATTRIBUTES

