


RESERVE CHENIN BLANC, DEMORGENZON

Vintage

2017


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 that strikes a brilliant balance between lush fruit and crisp, mouth-watering acidity.

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. The grapes were handpicked and selected in the early morning at between 21° and 22° balling.

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 (25% new), using indigenous yeasts, with about 30% of the volume completing malolactic fermentation. The wine was aged on its lees in barrel for 11 months, without any topping or bâtonnage.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.4	3.7
pH	Acidity
3.34	5.9

AWARDS

Platter: 5*
DWWA: Platinum
Tim Atkin MW: 95 pts

ATTRIBUTES

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