


RESERVE CHENIN BLANC, DEMORGENZON

Vintage

2016


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

2016 was a very early season with early flowering dates followed by rapid ripening in the early part of the summer. Weather conditions during the ripening period of the Chenin Blanc were cool to begin with, with very warm conditions close to harvest, however night time temperatures remained cool, preserving acidity. Fruit quality was perfect with no disease. Optimally ripe fruit with a small percentage of raisins and no botrytis was harvested.

VINIFICATION DETAILS

The grapes were picked in four different passes between 23rd and 28th January 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. The wine was aged on its lees in barrel for 11 months, without any topping or bâtonnage.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.9	2.8
pH	Acidity
3.38	5.8

AWARDS

IWC: Gold & trophies
Tim Atkin MW: 95 pts

ATTRIBUTES

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