# SECKFORD

#### RESERVE CHENIN BLANC, DEMORGENZON





#### TECHNICAL ANALYSIS

Alcohol	Residual sugar		
13.9	2.8		
рН	Acidity		
3.38	5.8		

## ATTRIBUTES



#### 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.

AWARDS

IWC: Gold & trophies Tim Atkin MW: 95 pts

Origin	& Variety	Malolactic Fermentation	Bottle Size	<b>V</b> egetarian
South Africa	Chenin Blanc	No	75cl	No
Winemaker	o ° Fining Agent	Closure	Region	Vegan
Carl van der Merwe	Milk, Isinglass	Cork	Stellenbosch	No