SECKFORD AGENCIES

RESERVE CHARDONNAY, DEMORGENZON

DEMORGENZON

Vintage 2023



DeMorgenzon's Chardonnay vineyards benefit from cool morning sunlight and moderating sea breezes off nearby False Bay.

TASTING NOTE

A luminous pale gold colour with a subtle hint of green, allows this wine to be bright and inviting. Lifted citrus zest and orchard fruits on the nose combine perfectly with a palate of honeysuckle and flinty wet-stone minerality. Ripe pear, subtle peach and pastry undertones are interwoven with a perfectly integrated oak profile allowing this wine to show poise and elegance.

VINTAGE CONDITIONS

A mild but wet winter ensured optimal soil conditions moving into the growing season. A relatively cool spring, interspersed with some rain, led to a delayed bud break. Some warm weather in January helped alleviate any early season unevenness and the continued moderate weather the farm experienced meant that the harvest was progressing at an even pace and that the winery team was able to give the most attention to each parcel arriving at the winery.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.7
pH	**Acidity**
3.33	7.1

VINIFICATION DETAILS

The grapes were hand-picked and whole bunch pressed. Juice was transferred to French oak barrels with minimal settling. Fermentation occurred naturally in French oak barrels of which 20% was new oak. Roughly 20% of the volume completed malolactic fermentation during 11-month ageing on the gross lees. The wine left to mature as a blend in a combination of concrete eggs, amphora and neutral French oak barrels for further 5 months prior to bottling.

AWARDS

Tim Atkin MW: 94 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chardonnay	Partial	75cl	Yes

Winemaker	Fining Agent	Closure	Region	Vegan
Alistair Rimmer		Cork	Stellenbosch	No