SECKFORD AGENCIES

RESERVE CHARDONNAY, DEMORGENZON

DEMORGENZON

Vintage 2021



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

TASTING NOTE

The wine shines golden with green hues. On the nose, it offers enticing aromas of hot toasted brioche intertwined with zesty marmalade. The palate reveals a structured backbone of lime and lemongrass, complemented by delicate floral tones of honeysuckle and frangipani. A warm, rich layer of vanilla leads to a creamy almond finish, adding depth and complexity to this vibrant and sophisticated wine

(Magnums available - enquire for vintage)

VINTAGE CONDITIONS

A cold wet winter preceding the 2021 growing season resulted in delayed budburst and similarly delayed harvest. Flavour development peaked early resulting in full-flavoured, ripe styled Chardonnays with healthy levels of natural acidity this year

VINIFICATION DETAILS

The grapes were hand-picked and whole bunch pressed. Juice was transferred to French oak barrels (25% new) with minimal settling, where fermentation occurred naturally. About 70% of the volume completed malolactic fermentation during an 10-month ageing on the gross lees. The wine was bottled with minimal stabilisation and clarified without filtration.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.3	2.3
pH	**Acidity**
3.46	6.7

AWARDS

Platter: 94 pts
Tim Atkin MW: 93 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