SECKFORD AGENCIES

RESERVE CHARDONNAY, DEMORGENZON

DEMORGENZON

Vintage 2020



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

TASTING NOTE

Clear and bright, and a pale yellow colour. The nose shows notes of dried apricot, peach pith and a rich thyme and butter note that draws you into the glass. The bouquet pulls through to the palate, and is complimented with notes of delicate elderflower, lemon rind, rich orange marmalade and a delightful nuttiness. These flavours are brought together well with an elegant acidity and textured richness creating depth and a wine that truly lingers on the palate.

(Magnums available - enquire for vintage)

VINTAGE CONDITIONS

On the back of a cold and wet winter, the 2020 growing season began very early, with homogenous budburst and even shoot growth. Summer was relatively mild, without the heatwaves often experienced in the Cape. The resultant crop retained high levels of natural acidity and abundant concentration of flavour. Particularly exceptional are the white wines of 2020, whilst the reds display early promise thanks to intense colour and tannin concentration.

VINIFICATION DETAILS

The grapes were hand-picked and whole bunch pressed. Juice was transferred to French oak barrels (30% 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
14.0	2.5
pH	**Acidity**
3.40	7.0

AWARDS

IWSC: Silver
Platter: 93 pts
Vinous: 91 pts
Tim Atkin MW: 94 pts
Wine Advocate: 91 pts

ATTRIBUTES

Origin	Variety	Malolactic Fermentation	Bottle Size	Vegetarian
South Africa	Chardonnay	Partial	75cl	No

Winemaker	Fining Agent	Closure	Region	Vegan
Carl van der Merwe	Isinglass	Cork	Stellenbosch	No