

## RESERVE CHARDONNAY, DEMORGENZON

Vintage

2019



DEMORGENZON



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

### TASTING NOTE

Golden with green hues. Hot toasted brioche with zesty marmalade; a backbone of lime and lemongrass with floral notes of honeysuckle and frangipani on the palate. Warm, rich vanilla and a creamy almond finish.

(Magnums available - enquire for vintage)

### VINTAGE CONDITIONS

2019 was a cooler vintage than the previous hot and dry years. Whilst the vineyards benefited from decent winter rainfall there were some latent stress effects from the previous year's drought conditions. This resulted in some uneven budding and careful harvesting was necessary to achieve a total pick of optimum ripeness. Cool conditions during the early part of the ripening resulted in high acidities and low pH, resulting in wines that are fresh, precise and bright.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	3.1
pH	Acidity
3.48	5.5

### 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.

### AWARDS

IWC: Gold  
DWWA & IWSC: Silver  
Platter: 58  
Tim Atkin MW: 94 pts  
Vinous: 94 pts

### ATTRIBUTES



Origin

South Africa



Variety

Chardonnay



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

No



Winemaker

Carl van der Merwe



Fining Agent

Isinglass



Closure

Cork



Region

Stellenbosch



Vegan

No