

## RESERVE CHARDONNAY, DEMORGENZON

Vintage

2018



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.

### VINTAGE CONDITIONS

2018 was a dry vintage in the Cape. Thunderstorms in early spring added a lot of nitrogen to the soils resulting in very healthy canopies entering the growing season. The daytime temperatures during the ripening period were cooler than those experienced in the very hot 2016 and 2017 vintages, with relatively cool evenings. Conditions were very dry though, with vine stress management being key to success. Fruit harvesting tended to be very early in 2018, with a focus on bringing fruit into the winery with lower sugar and pH levels.

### 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 |
|---------|----------------|
| 13.8    | 3.3            |
| pH      | Acidity        |
| 3.35    | 5.9            |

### AWARDS

DWWA: Gold

IWC: Silver

Tim Atkin MW: 96 pts

Neil Martin: 95 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