SECKFORD AGENCIES

RESERVE CHARDONNAY, DEMORGENZON

DEMORGENZON

Vintage 2019



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.

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	3.1
pH	**Acidity**
3.48	5.5

AWARDS

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