SECKFORD AGENCIES

RESERVE CHARDONNAY, DEMORGENZON

DEMORGENZON

Vintage 2018



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	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