

## RESERVE CHARDONNAY, DEMORGENZON

Vintage

2017



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

2017 was another hot and dry vintage in the Cape. Although the day time temperatures were warm, evening temperatures were much cooler than normal resulting in wines with incredible weight and texture, yet with great acidity and length. The dryness of the season resulted in minimal disease pressure with fruit arriving at the winery in very good condition. The grapes were handpicked and selected in the early morning at between 22° and 23° balling.

### 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
13.9	3.1
pH	Acidity
3.36	5.5

### 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