

THE DIVAS CHENIN BLANC, DEMORGENZON

Vintage

2017



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.3	2.9
pH	Acidity
3.42	6.4

ATTRIBUTES



From a special parcel of low-yielding vines planted in 1972; in 2018 a massal selection of genetic material from The Divas vines was sent away for multiplication, to secure a unique provenance for DeMorgenzon Chenin Blanc in the years to come.

TASTING NOTE

A wine of incredible density and precision. A hint of yellow suggests sun ripened berries, with a bright green hue promising freshness. Aromas of lime blossom, white peach, caramel and brioche are followed by a poised palate with an extremely concentrated core.

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.

VINIFICATION DETAILS

The grapes were picked in two different passes from a particular part of the old vineyard. The grapes were handpicked in the early morning hours, with bunch selection done in the vineyard, and a final selection in the winery. Fruit was cooled down and then gently pressed, whole bunch, and the juice was settled overnight without the use of settling enzymes. Fermentation occurred naturally in French oak barrels (40% new), using indigenous yeasts, with no malolactic fermentation. The wine was aged on its lees in barrel for 10 months, without bâtonnage, followed by a further ageing in concrete egg for 6 months, before being bottled without filtration.

AWARDS

Tim Atkin MW: 98 pts
Platter: 5* (97 pts)
Greg Sherwood MW: 97 pts

 Origin	 Variety	 Malolactic Fermentation	 Bottle Size	 Vegetarian
South Africa	Chenin Blanc	No	75cl	Yes
 Winemaker	 Finning Agent	 Closure	 Region	 Vegan
Carl van der Merwe	None	Cork	Stellenbosch	Yes