

MAESTRO WHITE, DEMORGENZON

Vintage

2015



DEMORGENZON



Named in honour of the Baroque music DeMorgenzon pipe to their vines, Maestro White is a Rhône-style blend of white grapes.

TASTING NOTE

The nose shows notes of concentrated orange and yellow stone fruits, with a hint of spice, citrus and blossoms. The palate is full-bodied, textured and nuanced with a lingering aftertaste. In 2015 it is a blend of 29% Roussanne, 23% Chardonnay, 22% Chenin Blanc, 18% Grenache Blanc and 8% Viognier.

VINTAGE CONDITIONS

2015 was an exceptionally early vintage with grapes ripening quickly. Cool evening temperatures ensured the maintenance of natural acids and low pH levels. Fruit was healthy with minimal disease pressure.

VINIFICATION DETAILS

Grape varieties were picked across a range of different ripeness levels, sorted and whole bunch pressed after pre chilling. Fermentation occurred naturally in small French oak barrels and cement eggs. Total ageing was 10 months from vintage with blending occurring after 8 months. A light filtration and fining took place before bottling.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.7
pH	Acidity
3.30	5.3

ATTRIBUTES



Origin

South Africa



Variety

White Blend



Malolactic Fermentation

Yes



Bottle Size

75cl



Vegetarian

No



Winemaker

Carl van der Merwe



Fining Agent

Milk, Isinglass



Closure

Cork



Region

Stellenbosch



Vegan

No