

## RESERVE CHENIN BLANC, DEMORGENZON

Vintage

2022



DEMORGENZON



DeMorgenzon's Reserve Chenin Blanc comes from low-yielding vines that were planted in 1972 in decomposed granite soils.

### TASTING NOTE

On the nose, the wine opens with aromas of ripe peach and apricot with a fragrant floral undertone. This is layered with subtle notes of toasted almond and a hint of vanilla. The palate is generous with the creamy texture working beautifully with the vibrant acidity. Layers of pear, honeyed citrus, and Golden Delicious apple. The oak influence is evident but impeccably integrated, offering nuances of nutmeg and a hint of flint and smokiness that adds depth and dimension to the wine. The finish is long and lingering, leaving a lasting impression of well-balanced richness and finesse.

### VINTAGE CONDITIONS

A mild but wet winter ensured optimal soil conditions moving into the growing season. A relatively cool spring, interspersed with some rain, led to a delayed bud break and in some isolated instances uneven flowering. Some warm weather in January helped alleviate any early season unevenness and the continued moderate weather the farm experienced meant that the harvest was progressing at an even pace and that the winery team was able to give the utmost attention to each parcel arriving at the winery

### VINIFICATION DETAILS

The grapes were picked in three different passes in order to achieve optimum ripeness and balance in the final wine. The grapes were handpicked in the early morning hours, with bunch selection done in the vineyard. 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 (20% new), using indigenous yeasts, with about 20% of the volume completing malolactic fermentation. The wine was aged on its lees in barrel for 10 months, without batonage.

### AWARDS

Tim Atkin MW: 95 pts

Vinous: 93 pts

IWSC: Silver 92 pts

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.2
pH	Acidity
3.50	6.4

### ATTRIBUTES



Origin

South Africa



Variety

Chenin Blanc



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

No



Winemaker

Alistair Rimmer



Fining Agent

Isinglass



Closure

Cork



Region

Stellenbosch



Vegan

No