

RESERVE CHARDONNAY, DEMORGENZON

Vintage

2020



DEMORGENZON



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.5
pH	Acidity
3.40	7.0

DeMorgenzon's Chardonnay vineyards benefit from cool morning sunlight and moderating sea breezes off nearby False Bay.

TASTING NOTE

Clear and bright, and a pale yellow colour. The nose shows notes of dried apricot, peach pith and a rich thyme and butter note that draws you into the glass. The bouquet pulls through to the palate, and is complimented with notes of delicate elderflower, lemon rind, rich orange marmalade and a delightful nuttiness. These flavours are brought together well with an elegant acidity and textured richness creating depth and a wine that truly lingers on the palate.

(Magnums available - enquire for vintage)

VINTAGE CONDITIONS

On the back of a cold and wet winter, the 2020 growing season began very early, with homogenous budburst and even shoot growth. Summer was relatively mild, without the heatwaves often experienced in the Cape. The resultant crop retained high levels of natural acidity and abundant concentration of flavour. Particularly exceptional are the white wines of 2020, whilst the reds display early promise thanks to intense colour and tannin concentration.

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.

AWARDS

IWSC: Silver

Platter: 93 pts

Vinous: 91 pts

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