

## RESERVE CHARDONNAY, DEMORGENZON

Vintage

2016



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

2016 was a very early season with early flowering dates followed by rapid ripening in the early part of the summer. Weather conditions during the ripening period of the Chardonnay were cool to begin with, with very warm conditions close to harvest, necessitating a rapid harvest decision. Fruit quality was perfect with no disease. Optimally ripe fruit with no raisins was harvested.

### VINIFICATION DETAILS

The grapes were hand-picked and whole bunch pressed. Juice was transferred to French oak barrels (40% new) with minimal settling, where fermentation occurred naturally. About 35% of the volume completed malolactic fermentation during an 11 month ageing on the gross lees. The wine was bottled with minimal stabilisation and clarified without filtration.

### TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	2.5
pH	Acidity
3.33	5.9

### ATTRIBUTES



Origin

South Africa



Variety

Chardonnay



Malolactic Fermentation

Partial



Bottle Size

75cl



Vegetarian

No



Winemaker

Carl van der Merwe



Fining Agent

Milk, Isinglass



Closure

Cork



Region

Stellenbosch



Vegan

No