

THE DIVAS CHENIN BLANC, DEMORGENZON

Vintage

2020



DEMORGENZON



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.

(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.

TECHNICAL ANALYSIS

Alcohol	Residual sugar
13.8	2.0
pH	Acidity
3.38	6.7

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

Platter: 5*

Tim Atkin MW: 96 pts

ATTRIBUTES

 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