

## DeMorgenzon Reserve Chenin Blanc 2011

This show stopping white wine displays effusive aromas of stone fruit, honey and toast which erupt into opulent flavours of pear, orange blossom, caramel and spice. It's a world class offering that strikes a brilliant balance between lush fruit and crisp, mouthwatering acidity.

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** De Morgenzon

**winemaker :** Stefan Gerber

**wine of origin :** Stellenbosch

**analysis :** alc : 14.1 % vol   rs : 7.7 g/l   pH : 3.12   ta : 7.0 g/l   so2 : 158 mg/l

**type :** White   **style :** Dry   **body :** Full   **taste :** Fragrant   **wooded**

**pack :** Bottle   **closure :** Cork

**ageing :** This wine is drinking very well now, will improve over the next three to five years and should last for many more to come. The wine will develop in complexity and richness of colour as it ages. Elegant wine with lingering nuances of honeysuckle and citrus.

**in the vineyard :** The DeMorgenzon Chenin Blanc comes from low-yielding 41-year-old vines, which were originally planted as bush vines but recently lifted onto trellises. The vines are planted in decomposed granite soils, at altitudes of 250 to 300 meters above sea level. Close proximity to False Bay ensures cooling breezes in the warm summer months.

DeMorgenzon proprietor Hylton Appelbaum, a firm believer in the positive effects of melodic sound energy on plant growth, has instituted a vitimusicology programme, whereby Baroque music is played 24 hours a day through strategically placed speakers in the vineyards and cellar. The mathematical rhythm unique to this music translates into wines of exquisite balance, elegance and complexity.

**about the harvest:** The grapes were handpicked and selected in the early morning at between 24.0° and 24.8° Balling. Only free-run juice used with acids above 7,0 g/l and pH's generally below 3,1.

**in the cellar :** Bunch selection was done in the vineyard. The grapes were whole bunch pressed, lightly crushed and the free-run juice was allowed to settle overnight. Only natural yeast was used in making this wine, using the indigenous micro flora on the grapes. The juice with the fluffy lees was then fermented in 1st - 4th fill French oak barrels. Fermentation took place in a 14°C cellar but actual fermentation temperatures were not monitored. DeMorgenzon Chenin Blanc is matured in a combination of French oak barrel and concrete eggs for ten to twelve months on the lees; thereafter it was racked, stabilized, lightly filtered and bottled. We kept this wine for 8-10 months bottle maturation prior to release.

