

## DeMorgenzon Maestro White 2013

The nose shows notes of concentrated orange and yellow stone fruits, with a hint of spice, citrus and blossoms. The palate is full-bodied, textured and nuanced with a lingering after taste.

**variety :** Chenin Blanc | 37% Chenin Blanc, 24% Chardonnay, 24% Roussanne, 15% Viognier

**winery :** De Morgenzon

**winemaker :** Carl van der Merwe

**wine of origin :** Stellenbosch

**analysis:** alc : 14.2 % vol    rs : 3.3 g/l    pH : 3.32    ta : 6.4 g/l

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

**pack :** 0    **size :** 0    **closure :** 0

### 2015

Platters 5 Star

### 2013:

Grand Gold SAWi 2014

Silver IWC 2014

Silver Decanter 2014

### 2012:

5 stars Platter's Guide 2014

Gold Decanter 2013

White Wine of the Year Platter's Guide 2014

Best White Blend under £15 Regional Trophy

Decanter 2013

### 2011:

Silver IWC 2012

**in the vineyard :** Vertical shoot positioned vineyards allow for optimum ripening and ideal sunlight exposure of fruit. There is a good exposure of slopes to cooling Southern breezes off False Bay. Vineyards are established on slopes with soils of weathered granite and sandstone. Yields are controlled to between 7 and 8 tons per hectare.

### Vintage

The vintage 2013 started off with cool temperatures persisting through most of January. A long dry spell followed with very hot temperatures in early February. White fruit ripened well and without any losses to disease. The cool January temperatures and intermittent rainfall favoured the development of localised botrytis in some of the Chenin Blanc.

**about the harvest:** Grape varieties were picked across a range of different ripeness levels.

**in the cellar :** The grapes were sorted and whole bunch pressed after pre chilling. Fermentation occurred naturally in small French oak barrels and cement eggs. Total ageing was 10 months from vintage with blending occurring after 8 months. A light filtration and fining took place before bottling.

