

DeMorgenzon Reserve Chenin Blanc 2013

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

variety : Chenin Blanc | 100% Chenin Blanc

winery : De Morgenzon

winemaker : Carl van der Merwe

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 4.6 g/l pH : 3.33 ta : 6.9 g/l

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

pack : Bottle **size :** 750ml **closure :** Cork

2013:

Bacchus Trophy Taj Classic Wine Trophy Awards

Platinum SAWi 2014

Silver IWC 2014

Silver Decanter 2014

Silver OMTWS 2014

2012:

5 Stars Platter's Guide

Silver 2012 IWC

Silver 2012 Decanter Bronze 2013 OMTWS

Bronze 2013 IWSC

92 points Stephen Tanzer's International Wine Cellar

in the vineyard : De Morgenzon's Chenin Blanc comes from low-yielding vines planted in 1972, 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.

Vintage

Crop levels were good in 2013 with warm temperatures and breezy conditions ensuring healthy fruit. Some moisture in early January followed by very hot conditions in February resulted in small amounts of botrytis. Given the excellent quality of the "noble rot", this was included in the harvest and gives the wine an added dimension.

about the harvest: The grapes were picked in four different passes in order to achieve optimum ripeness and balance in the final wine. The grapes were handpicked in the early morning hours, with bunch selection done in the vineyard.

in the cellar : The grapes were picked in four different passes in order to achieve optimum ripeness and balance in the final wine. The grapes were handpicked in the early morning hours, with bunch selection done in the vineyard.

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 (25% new), using indigenous yeasts. The wine was aged on its lees in barrel for 11 months, without any topping or batonage

