

DeMorgenzon DMZ Chardonnay 2013

This wine shows sweet vanilla and hints of almonds on the nose with a clean tropical fruit finish. Delicate oak flavours support a rich and full fruit flavour in the mouth with layers of white peach, apricot, grapefruit and vanilla.

variety : Chardonnay | 100% Chardonnay

winery : De Morgenzon

winemaker : Carl van der Merwe

wine of origin : Western Cape

analysis : alc : 14.0 % vol rs : 2.27 g/l pH : 3.4 ta : 5.7 g/l

type : White **style :** Dry **taste :** Fruity **wooded**

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

2012:

89 points Wine Spectator

4 stars Platter's Guide

2011:

90 points Stephen Tanzer's International Wine Cellar

89 points Wine Spectator

89 points Wine Advocate

4 star Platter's Guide

2010:

89 points Wine Spectator

89 points Smart Buy

89 points Wine Enthusiast

88 points Wine Advocate

4 stars Platter's Guide

2008:

Gold 2009 Veritas Awards

in the vineyard : The fruit for DMZ Chardonnay is selected from premium trellised vineyards in the Western Cape at elevations of 100 to 200 meters above sea level, most with the cooling effects of the close proximity to the ocean. Components from weathered granite and sandstone soils in Stellenbosch, Durbanville and Elgin all contribute to the elegance and minerality, as well as a fresh citrus and yellow apple character.

Vintage

2013 weather conditions were particularly cool throughout the ripening period of the Chardonnay. Intermittent hot spells caused rapid ripening in certain blocks, but picking was planned to accommodate both styles, namely, cool/citrus/white fruit and warmer/tropical/yellow fruit. 2013 was a year with localised botrytis but the Chardonnay was unaffected.

in the cellar : Each vineyard parcel was fermented separately, using a combination of natural yeast and careful inoculation. Of the grapes, 25% were left as whole bunch and 75% were lightly crushed and the juice was allowed to settle overnight. The wine was aged on its lees in a combination of stainless steel and French oak barrels. A small percentage of malolactic fermentation was allowed. After 4 months, the various parcels were blended, then aged for a further 3 months before being stabilized, lightly filtered and bottled.

