

## DeMorgenzon DMZ Sauvignon Blanc 2013

This wine has a pale, bright gold colour with green reflections. Upfront aromatics of passion fruit and citrus greet the nose following through to a rich palate yielding ripe fruit flavours with a nettle edge. A brisk acidity and stony minerality give natural freshness and length.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** De Morgenzon

**winemaker :** Carl van der Merwe

**wine of origin :** Western Cape

**analysis :** alc : 13.5 % vol   rs : 2.8 g/l   pH : 3.25   ta : 6.6 g/l

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

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

**2013:**

Bronze Decanter 2014

Grand Gold SAWi 2014

**2012:**

Top 10 FNB Sauvignon Blanc Awards

88 points Wine Spectator

4 stars Platter Guide

**2011:**

92 points Stephen Tanzer's International Wine Cellar

89 points Wine Spectator

89 points Wine Advocate

4 stars 2012 Platter Guide

### in the vineyard :

The fruit for DMZ Sauvignon Blanc is selected from premium trellised vineyards located in cooler areas of the Western Cape namely Faure, Durbanville, Stellenboschkloof and Elgin. The vines are between 6 and 10 years old. Soils are a combination of weathered granite, shale and sandstone. Sites are chosen that benefit from morning sun exposure, high elevation and exposure to cooling ocean breezes.

### Vintage

Beautiful plump and ripe fruit with no raisins were harvested between 22.5° and 23° Balling. Yields tend to be between 5 and 8 tons per hectare.

**in the cellar :** Grapes were gently de-stemmed and lightly pressed, and the juice was treated carefully with minimal exposure to oxygen. It was cold settled overnight without the use of enzymes, then inoculated with selected yeasts, to preserve fruit flavours during fermentation. A long, cool fermentation was followed by extended time on the lees with periodic lees stirring to ensure texture and flavour marriage. A very small percentage (5%) of the Sauvignon Blanc was fermented in old French oak barrels. This helps balance out the strong acidity associated with Sauvignon Blanc as well as gives the wine a distinctive depth, a richer texture and fuller mouth feel.

