

DeMorgenzon DMZ Sauvignon Blanc 2014

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 : 13.32 % vol rs : 2.2 g/l pH : 3.19 ta : 6.4 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

Bronze Veritas 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.

