

## DeMorgenzon Maestro White 2014

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 :** Roussanne | 26% Roussanne, 25% Chardonnay, 19% Grenache Blanc, 17% Chenin Blanc, 13% Viognier

**winery :** De Morgenzon

**winemaker :** Carl van der Merwe

**wine of origin :** Stellenbosch

**analysis:** alc : 14.0 % vol    rs : 2.9 g/l    pH : 3.39    ta : 5.8 g/l

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

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

### 2015

Platters 5 Star

### 2013:

5 stars Platter's Guide 2015

Grand Gold SAWi 2014

92 points Tim Atkin MW South Africa Report 2014

90 points Neal Martin

Wine Advocate

90 points James Molesworth

Wine Spectator

Silver IWC 2014

Silver Decanter 2014

Silver IWSC 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:

4 ½ stars Platter's 2013

Silver IWC 2012

91 points Decanter

**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

2014 was a cooler than normal year with high levels of rainfall in spring and early summer. Higher than normal crop levels were carefully managed to ensure correct balance. Some selective harvesting and careful bunch sorting in the cellar was necessary to ensure only the best bunches were selected for the Maestro Range.

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

**in the cellar :** Grape varieties were picked across a range of different ripeness levels, 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.

