

DeMorgenzon Reserve Chenin Blanc 2014

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 : 3.8 g/l pH : 3.34 ta : 6.7 g/l

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

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

2014:

95 points Christian Eedes WineMag.co.za
Bacchus Trophy Taj Classic Wine Trophy Awards

2013:

94 points James Molesworth Wine Spectator
94 points Tim Atkin MW South Africa Report 2014
94 points Christian Eedes WineMag.co.za
Bacchus Trophy Taj Classic Wine Trophy Awards
Platinum SAWi 2014
Double Gold Michelangelo International Awards 2014
4 ½ stars Platter's 2015

2012:

5 Stars Platter's Guide 2014
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

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 Reserve Range.

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 : 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.

