

DeMorgenzon Reserve Chardonnay 2014

Golden with green hues. Hot toasted brioche with zesty marmalade. Backbone of lime and lemongrass with floral notes of honeysuckle and frangipani on the palate. Warm, rich vanilla and a creamy almond finish.

variety : Chardonnay | 100% Chardonnay

winery : De Morgenzon

winemaker : Carl van der Merwe

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.9 g/l pH : 3.46 ta : 6.8 g/l

type : White **style :** Dry **wooded**

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

2013:

White Wine of the Year

Platter's Guide 2015

5 stars Platter's Guide 2015

92 points Neal Martin of Robert Parker's Wine Advocate 2014

Top 10 South African Wines of 2014 Jamie Goode

3.5 stars Christiaan Eedes Chardonnay Report 2014

in the vineyard : Vertical shoot positioned vineyards on weathered granite mid-slopes benefit from cool morning sunlight and moderating sea breezes off False Bay. Yields are typically low to moderate and grapes are very concentrated with good levels of natural acidity.

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 being selected for the Reserve wine. Optimally ripe fruit with no raisins were harvested between 22.5° and 23° balling.

about the harvest: The grapes were hand-picked.

in the cellar : The grapes were whole bunch pressed. Juice was transferred to French oak barrels with no settling. Fermentation occurred naturally in French oak barrels of which 66% was new.

The wine was then aged on the gross lees for 10 months after which a barrel selection was done. The wine was bottled with minimal stabilization and clarified without filtration.

