

DeMorgenzon Chenin Blanc Methode Cap Classique NV

Honey, white peach and hints of pineapple are complemented by savoury notes of roasted almond and toasted brioche. A fine mousse and refreshing acidity provides a remarkably refreshing drinking experience.

variety : Chenin Blanc | 100% Chenin Blanc

winery : De Morgenzon

winemaker : Carl van der Merwe

wine of origin : Stellenbosch

analysis : alc : 12.5 % vol rs : 6.2 g/l pH : 3.14 ta : 7.9 g/l

type : Cap_Classique **style :** Off Dry

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

in the vineyard : DeMorgenzon is renowned for producing world class Chenin Blanc. Cool ripening conditions and deep granite based soils result in crisp and textured wines. Vineyards destined for MCC are managed specifically to provide good sun exposure to grapes that are being picked earlier than usual.

Vintage

The MCC is a non-vintage and makes use of blending different base wines to maintain consistency in the final product.

about the harvest: The grapes were handpicked and harvested for freshness and acidity at between 18.5° and 19.5° Balling.

in the cellar : Grapes are pre cooled and then whole bunch-pressed with the juice allowed to settle naturally. Half of the wine was fermented in stainless steel tanks and the other half in older French oak barrels. The wine was aged without SO2 for 5 months and on the lees for a total of 11 months before the base wine was prepared for bottling. The wine was further aged in the bottle on second ferment lees for 18 months. Final dosage is done with a "Late Harvest" style of Chenin Blanc which is fermented and aged in French oak casks.

