

DMZ Sauvignon Blanc 2015

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 : 13.5 % vol rs : 1.5 g/l pH : 3.32 ta : 6.6 g/l

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

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

2014:

89 points Tim Atkin MW South Africa Report 2015

89 points Stephen Tanzer's Wine Cellar

87 points Wine Advocate

2013:

Grand Gold SAWi 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

Conditions in 2015 were perfect for an early harvest with very little disease pressure. Fruit was picked slightly riper than normal to allow the higher acidity levels, typical of 2015, to drop before harvest. 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.

