

DeMorgenzon Reserve Chenin Blanc 2015

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 : 13.8 % vol rs : 2.2 g/l pH : 3.39 ta : 6.4 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
94 points Tim Atkin MW's South African Report 2015
91 points Stephen Tanzer's Wine Cellar
Standard Bank Top 10 Chenin Blanc Challenge
Bacchus Trophy Taj Classic Wine Trophy Awards
International Chenin Blanc Trophy International Wine Challenge 2015
South African Chenin Blanc Trophy International Wine Challenge 2015
Stellenbosch Chenin Blanc Trophy International Wine Challenge 2015
Gold Medal International Wine Challenge 2015

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

2015 was a very early season with early flowering dates followed by rapid ripening in the early part of the summer. Weather conditions during the ripening period of the Chenin Blanc were cool to begin with, with very warm conditions close to harvest, however high time temperatures remained cool preserving acidity. Fruit quality was perfect with no disease. Optimally ripe fruit with a small percentage of raisins and no botrytis was harvested around 23° balling.

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.

