

DeMorgenzon Award Winning 4 Pack

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.

DeMorgenzon Reserve Chardonnay 2015

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.

DeMorgenzon Reserve Syrah 2014

Deep, purple core. Rich, berry fruit nose with lots of ripe, red plum and whiffs of white pepper. Some floral notes in the background, including violets, lavender and spring blossoms. Full in the mouth with tremendous youthful vigour. Layers of berry fruit with developing spices of pepper, cinnamon, clove and vanilla. Gentle oak integration shows and supports the elegance and roundness at this early age.

DeMorgenzon Maestro Red 2014

This wine has notes of cassis with rich, red fruit, dried herbs, perfume and plums on the nose. The palate is soft and silky with integrated flavours of cigar box and black fruit.

variety : Chardonnay | .

winery : De Morgenzon

winemaker : Carl van der Merwe

wine of origin : Stellenbosch

analysis : alc : 14.1 % vol rs : 3.5 g/l pH : 3.28 ta : 6.3 g/l

type : White style : Dry

pack : Bottle size : 750ml closure : Cork



DeMorgenzon Reserve Chardonnay 2015 - IWC Stellenbosch Regional Chardonnay Trophy and DWWA 2016 Best in Show

DeMorgenzon Reserve Syrah 2014 – Top 12 SA Shiraz Challenge

DeMorgenzon Reserve Chenin 2015 - IWC Stellenbosch Regional Chenin Blanc Trophy and DWWA 2016 Gold Medal

DeMorgenzon Maestro Red 2014 – IWC Stellenbosch Regional Red Blend Trophy

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

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 Chardonnay were cool to begin with, with very warm conditions close to harvest, necessitating a rapid harvest decision. Fruit quality was perfect with no disease. Optimally ripe fruit with no raisins were harvested around 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 9 months after which a barrel selection was done, with the selected portion being aged for a further 3 months. The wine was bottled with no cold stabilisation and minimal filtration.