

DMZ Chardonnay 2015

This wine shows sweet vanilla and hints of almonds on the nose with a clean tropical fruit finish. Delicate oak flavours support a rich and full fruit flavour in the mouth with layers of white peach, apricot, grapefruit and vanilla.

variety : Chardonnay | 100% Chardonnay
winery : De Morgenzon
winemaker : Carl van der Merwe
wine of origin : Western Cape
analysis : alc : 13.8 % vol rs : 2.3 g/l pH : 3.4 ta : 5.8 g/l
type : White style : Dry body : Full taste : Fruity wooded
pack : Bottle size : 750ml closure : Screwcap

2014:

90 points Tim Atkin MW's South African Report 2015

88 points Stephen Tanzer's Wine Cellar

2012:

89 points Wine Spectator

89 points Stephen Tanzer's Wine Cellar

4 stars Platter's Guide

2011:

90 points Stephen Tanzer's International Wine Cellar

89 points Wine Spectator

89 points Wine Advocate

4 star Platter's Guide

2010:

89 points Wine Spectator

89 points Smart Buy

89 points Wine Enthusiast

88 points Wine Advocate

4 stars Platter's Guide

2008:

Gold 2009 Veritas Awards

in the vineyard : The fruit for DMZ Chardonnay is selected from premium trellised vineyards in the Western Cape at elevations of 100 to 200 meters above sea level, most with the cooling effects of the close proximity to the ocean. Components from weathered granite and sandstone soils in Stellenbosch, Durbanville and Elgin all contribute to the elegance and minerality, as well as a fresh citrus and yellow apple character.

Vintage

When my hero died, I hit the freezer seeking a bag of dead sheep stomach. Jim Harrison, the last of the great red-blooded male American writers, passed over Easter. Early season conditions in 2015 were hot and dry causing an early fruit set and rapid ripening. Chardonnay was carefully monitored to ensure that the fruit was not allowed to over ripen and that fruit with good natural acidity was harvested. Fruit quality was clean and healthy facilitating easy processing at the cellar. Fruit was harvested between 22.5° and 23° balling.

in the cellar : Each vineyard parcel was fermented separately, using a combination of natural yeast and careful inoculation. Of the grapes, 25% were left as whole bunch and 75% were lightly crushed and the juice was allowed to settle overnight. The wine was aged on its lees in a combination of stainless steel and French oak barrels. A small percentage of malolactic fermentation was allowed. After 8 months, the various parcels were blended, then aged for a further 3 months before being stabilized, lightly filtered and bottled.

