

## DMZ Chenin Blanc 2016

Green apple, apricot, peach, hints of honey and floral aromas characterize a fresh and upfront nose. The palate is rich and well integrated with a lingering aftertaste.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : De Morgenzon

**winemaker** : Carl van der Merwe

**wine of origin** : Stellenbosch

**analysis** : **alc** : 14.0 % vol **rs** : 2.5 g/l **pH** : 3.36 **ta** : 5.6 g/l

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

**pack** : Bottle **size** : 0 **closure** : Screwcap

### 2014

90 points Tim Atkin MW's South African Report 2015

89 points Stephen Tanzer's Wine Cellar

Commended Decanter 2015

Commended International Wine Challenge 2015

### in the vineyard :

Old bush vine vineyards grown on weathered granite are selected in cool areas of Stellenbosch with a good exposure to cooling sea breezes. Fruit is allowed to ripen to optimum ripeness and generally harvested once the fruit has attained a light yellow hue.

### Vintage

Conditions in 2016 were hot and dry resulting in a rapid harvest. Care had to be taken to harvest as quickly as possible, in an effort to preserve the grape's natural acid and freshness. Due to the dry conditions, the crop quality was excellent, although yields were lower than usual, averaging at around 6 tons per hectare.

**in the cellar** : Pre cooled fruit is lightly pressed whole bunch. The free run, medium press and hard press fractions are kept separate, naturally settled overnight and fermented with selected yeasts in a combination of stainless steel tank and old French oak barrels. The final blend is made up after 3-6 months of ageing on the lees then lightly filtered and stabilized for bottling.

