

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.

variety : Chardonnay | 100% 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 **wooded**

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

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.

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 10 months after which a barrel selection was done. The wine was bottled with minimal stabilization and clarified without filtration.

