

DeMorgenzon Reserve Chenin Blanc 2016

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 : 14.14 % vol rs : 3.9 g/l pH : 3.31 ta : 5.8 g/l

type : White **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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

2016:

93 points Neal Martin of Robert Parker's Wine Advocate 2016

2015:

Chenin Blanc Trophy International Wine and Spirits Competition 2016

Trophy and Gold medal winner International Wine Challenge 2016

Gold medal winner Decanter World Wine Awards 2016

95 points Tim Atkin MW's South African Report 2016

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

2016 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 very warm necessitating selective harvest and early picking of certain parcels in order to attain an overall juice quality with a higher natural acidity.

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.