

## DMZ Chardonnay 2016

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 :** Stellenbosch

**analysis :** alc : 13.8 % vol   rs : 2.3 g/l   pH : 3.4   ta : 5.8 g/l

**type :** White   **style :** Dry   **body :** Medium   **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 and Elgin all contribute to the elegance and minerality, as well as a fresh citrus and yellow apple character.

**about the harvest:** Early season conditions in 2016 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. Malolactic fermentation was allowed to commence naturally in the barrel fermented portions. After 8 months, the various parcels were blended, then aged for a further 3 months before being stabilized, lightly filtered and bottled.

