

## DMZ Chenin Blanc 2017

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** : 14.31 % vol **rs** : 2.7 g/l **pH** : 3.31 **ta** : 6.4 g/l

**type** : White **style** : Dry **body** : Medium

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

**in the vineyard** : Old bush vine vineyards grown on weathered granite and sandstone 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.

**about the harvest**: 2017 was another hot and dry vintage in the Cape. Although the day time temperatures were warm, evening temperatures were much cooler than normal resulting in wines with incredible weight and texture, yet with great acidity and length. The dryness of the season resulted in minimal disease pressure with fruit arriving at the winery in very good condition.

**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 4-6 months of ageing on the lees then lightly filtered and stabilized for bottling.

