

DeMorgenzon Reserve Chenin Blanc 2017

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 : 14.40 % vol rs : 3.7 g/l pH : 3.34 ta : 5.9 g/l

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

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

2017

Platinum Decanter World Wine Awards 2018

2016

95 Points Tim Atkin MW's South

Africa Report 2017

International Chenin Blanc

Trophy and Gold medal winner

International Wine Challenge

2017

93 points Neal Martin of Robert

Parker's Wine Advocate 2016

Standard Bank Chenin Blanc

Top 10 Challenge 2017

2015

Chenin Blanc Trophy

International Wine and Spirits

Competition 2016

International Chenin Blanc

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

Standard Bank Chenin Blanc

Top 10 Challenge 2016

2014

95 points Christian Eedes

WineMag.co.za

94 points Tim Atkin MW's South

African Report 2015

91 points Stephen Tanzer's



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 vineyard : DeMorgenzon'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.

about the harvest: The grapes were picked in three different passes in order to achieve

optimum ripeness and balance in the final wine. The grapes were handpicked and selected in the early morning at between 22.5° and 23.5° Balling.

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 (20% new), using indigenous yeasts, with about 20% of the volume completing malolactic fermentation. The wine was aged on its lees in barrel for 10 months, without batonage.