

## DeMorgenzon Maestro White 2016

The nose shows notes of concentrated orange and yellow stone fruits, with a hint of spice, citrus and blossoms. The palate is full-bodied, textured and nuanced with a lingering after taste.

**variety :** Roussanne | 32% Roussanne, 23% Chardonnay, 23% Chenin Blanc, 15% Grenache Blanc, 7% Viognier

**winery :** De Morgenzon

**winemaker :** Carl van der Merwe

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol    rs : 2.7 g/l    pH : 3.3    ta : 5.3 g/l

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

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

2015

Platters 5 Star

2013:

5 stars Platter's Guide 2015

Grand Gold SAWi 2014

92 points Tim Atkin MW South Africa Report 2014

90 points Neal Martin

Wine Advocate

90 points James Molesworth

Wine Spectator

Silver IWC 2014

Silver Decanter 2014

Silver IWSC 2014

2012:

5 stars Platter's Guide 2014

Gold Decanter 2013

White Wine of the Year Platter's Guide 2014

Best White Blend under £15 Regional Trophy

Decanter 2013

2011:

4 ½ stars Platter's 2013

Silver IWC 2012

91 points Decanter

**in the vineyard :** Vertical shoot positioned vineyards allow for optimum ripening and ideal sunlight exposure of fruit. There is a good exposure of slopes to cooling Southern breezes off False Bay. Vineyards are established on slopes with soils of weathered granite and sandstone. 2015 was an exceptionally early vintage with grapes ripening quickly. Cool evening temperatures ensured the maintenance of natural acids and low pH levels. Fruit was healthy with minimal disease pressure.

**about the harvest:** 2016 was an exceptionally early vintage with grapes ripening quickly. Warm evening temperatures necessitated early harvest to ensure fruit with sufficient natural acidity.

**in the cellar :** Grape were sorted and whole bunch pressed after pre chilling. Fermentation occurred naturally in small French oak barrels and cement eggs. Total ageing was 10 months from vintage with blending occurring after 8 months. A light filtration and fining took place before bottling.

