

## DMZ Chenin Blanc 2018

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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.

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**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

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**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**: 2018 was dry vintage in the Cape. Thunder storms in early spring added a lot of Nitrogen to the soils resulting in very healthy canopies entering the growing season. The day time temperatures during the ripening period were cooler than what was experienced in the very hot 2016 and 2017 vintages, with relatively cool evenings. Conditions were very dry though, with vine stress management being key to success. Fruit harvesting tended to be very early in 2018, with a focus on bringing fruit into the winery with lower sugar levels and lower pH levels.

**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.