

DMZ Chardonnay 2018

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 : 2.6 g/l pH : 3.4 ta : 5.7 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: 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 : 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.

