

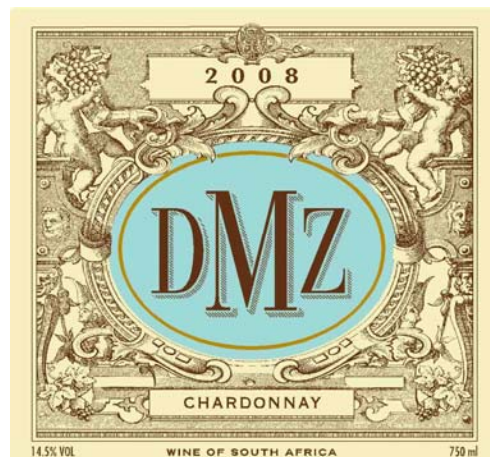


SRP
\$14.99

CHARDONNAY 2008

VITICULTURAL PRACTICES

Varietal:	100% Chardonnay
Appellation:	Western Cape
Soil Type:	Oakleaf
Age of Vines:	3 years
Trellising:	7 wire Perold
Yield:	8 tons/ha
Irrigation:	Drip
Picking Date:	Second week of February 2008
Grape Sugar:	24.5° B
Acidity:	6 g/l
pH at Harvest:	3.2



WINEMAKING PRACTICES

Fermentation Temperature: 14° C

Method:

The grapes were hand-picked, with bunch selection done in the vineyard. They were lightly crushed and the free-run juice was allowed to settle overnight. Fermentation occurred naturally, using only indigenous micro flora on the grapes. The wine was fermented in French oak barrels and aged in barrel for 10 months on the lees. It was then racked, lightly filtered and bottled without being stabilized.

Wood aging:

10 months in French oak barrels (20% new).

TECHNICAL DETAILS

RS: 2.5 g/l	pH: 3.16
TA: 6.6 g/l	Alcohol: 14.5%

Maturation potential: 5-7 years with proper storage

TASTING NOTES

This vintage marks the debut of De Morgenzon's DMZ label, where the objective is to produce classic, elegant, well-balanced wines which over-deliver in terms of quality and value. This alluring Chardonnay reveals a core of lush citrus and tropical fruit flavors, backed by bright acidity and a beautiful minerality. Well-integrated oak reveals itself in delicate hints of vanilla, toast and spice.