

## DE MORGENZON DMZ Chardonnay 2009



Varietal Blend	100% Chardonnay
Appellation	Western Cape
Alcohol Content	14.5%
TA	5.1 g/l
pH	3.5
RS	2.4 g/l



### VINEYARDS:

Most of the fruit for DMZ Chardonnay is grown on the De Morgenzon estate vineyards in Stellenbosch, at altitudes of 250 to 300 meters above sea level. Soils are composed of weathered granite, which imparts minerality and fullness to the wines. A portion of the blend originates from shale-based soils in Tulbagh. This component possesses elegant, highly perfumed fruit with fine acidity.

### VINTAGE:

2009 was a warm vintage, with several spells of extreme temperatures during the ripening period. Quality was excellent overall, with bunches ripening fully. The resultant wines display opulence and a full-bodied character.

### VINIFICATION AND MATURATION:

The grapes were hand-picked, with bunch selection done in the vineyard. 70% of the wine was fermented in French oak barrels (new and second fill) while the balance was fermented in stainless steel tanks. Both portions were aged on their lees for 10 months before bottling, resulting in good integration and palate weight.

### TASTING NOTES:

DMZ is De Morgenzon's value label, where the objective is to produce classic, elegant, well-balanced wines which over-deliver in terms of quality for price. Alluring citrus and tropical fruit aromas segue into a lush, concentrated palate. Ripe flavors of peach, pineapple and citrus are tinged with delicate hints of vanilla, toast and spice, all backed by bright acidity and a beautiful minerally edge.