DEMORGENZON
STELLENBOSCH

SRP $34.99

CHENIN BLANC 2006

VITICULTURAL PRACTICES

Varietal:	100% Chenin Blanc
Appellation:	Stellenbosch
Age of Vines:	36 years
Trellising:	Bush vines
Yield:	6 tons/ha
Irrigation:	Drip when needed
Grape Sugar:	24.1 – 25º B
Acidity:	7 g/l
pH at Harvest:	3.1

WINEMAKING PRACTICES

Fermentation Temperature: 14º C

Method:
The grapes were handpicked in the early morning hours, with bunch selection done in the vineyard. The grapes were lightly crushed and the free-run juice was allowed to settle overnight. Fermentation was allowed to occur naturally in French oak barrels, using only indigenous yeasts. The wine matured in barrel for eight months on its lees; it was then racked, lightly filtered and bottled without stabilization.

Wood aging:
8 months in 300 liter French oak barrels, 30% new.

TECHNICAL DETAILS

RS:	4.7 g/l	pH:	3.04
TA:	6.6 g/l	Alcohol:	14%

Maturation potential: 5-7 years with proper storage

TASTING NOTES

This stunning boutique bottling is handcrafted in minute quantities by consulting winemaker Teddy Hall, Cape Winemakers Guild member and world renowned Chenin Blanc guru. An exquisite follow-up to the maiden 2005 vintage (which was awarded the elusive 5 star rating in South Africa's definitive Platter wine guide), this show stopper displays effusive apricot and pineapple aromas which erupt into opulent flavors of tropical fruit, orange blossom, honey, and spice. A world class offering that strikes a brilliant balance between lush fruit and crisp, mouthwatering acidity.

RATINGS

91 points Tanzer's *International Wine Cellar*; 90 points *Wine Spectator*