DEMORGENZON
STELLENBOSCH

CHENIN BLANC 2008

VITICULTURAL PRACTICES

Varietal:	100% Chenin Blanc
Appellation:	Stellenbosch
Age of Vines:	39 years
Trellising:	Perold
Yield:	4 tons/ha
Irrigation:	Drip when needed
Picking Date:	Mid-March, 2008
Grape Sugar:	23.5º B
Acidity:	7 g/l
pH at Harvest:	3.45

WINEMAKING PRACTICES

Fermentation Temperature: 18º 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, 60% new.

TECHNICAL DETAILS

RS:	3 g/l	pH:	3.5
TA:	6 g/l	Alcohol:	14.5%

Maturation potential: 5-7 years with proper storage

TASTING NOTES

This stunning boutique bottling is handcrafted by consulting winemaker Teddy Hall, Cape Winemakers Guild member and world renowned Chenin Blanc guru. This show stopping white displays effusive aromas of citrus, stone fruit, honey and toast which erupt into opulent flavors of honeyed pear, orange blossom, caramel and spice. A world class offering that strikes a brilliant balance between lush fruit and crisp, mouthwatering acidity.

RATINGS

91 points *Wine Spectator*