

DEMORGENZON Reserve Chardonnay 2016



Winemaker	Carl van der Merwe
Varietal Blend	100% Chardonnay
Location	South Africa
Appellation	Stellenbosch
Alcohol Content	13.8%
TA	5.9 g/l
pH	3.33
RS	2.5 g/l

Certifications
Biodiversity & Wine Initiative
(BWI) Member, Integrated Production
of Wines (IPW) Certified

VINEYARDS:

Vertical shoot positioned vineyards on weathered granite mid-slopes at altitudes of 820 to 985 feet above sea level benefit from cool morning sunlight and moderating sea breezes off False Bay. Yields are typically low to moderate and grapes are very concentrated, with good levels of natural acidity.

DeMorgenzon proprietor Hylton Appelbaum, a firm believer in the positive effects of melodic sound energy on plant growth, has instituted a vitimusicology program, whereby Baroque music is played 24 hours a day through strategically placed speakers in the vineyards and cellar. The mathematical rhythm unique to this music translates into wines of exquisite balance, elegance and complexity.

VINTAGE:

2016 was a very early season, with early flowering dates followed by rapid ripening in the beginning of the summer. Weather conditions during the ripening period of the Chardonnay were initially cool, with very warm conditions close to harvest, necessitating a rapid harvest decision. Fruit quality was excellent, with no disease. Optimally ripe fruit was harvested around 23° balling.

VINIFICATION AND MATURATION:

The grapes were handpicked and whole bunch pressed, and the juice was transferred to French oak barrels with minimal settling. Fermentation occurred naturally in French oak barrels, 40% of which were new. About 35% of the wine completed malolactic fermentation during an 11 month aging on the gross lees. The wine was bottled with minimal stabilization and clarification without filtration.

TASTING NOTES:

Decadent golden with green hues, this Chardonnay exhibits aromas of toasted brioche with zesty marmalade. A backbone of lime and lemongrass with floral notes of honeysuckle and frangipani emerge on the palate. Warm, rich vanilla and a creamy almond nuance linger on the finish.



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