

DE MORGENZON

STELLENBOSCH

RESERVE CHENIN BLANC 2021



CELLAR MASTER
VARIETAL BLEND
APPELLATION
ALCOHOL CONTENT
TA
PH
RS

Adam Mason
100% Chenin Blanc
Stellenbosch
13,75 %
5,37g/l
3.37
2,09 g/l

VINEYARDS

DeMorgenzon's Chenin Blanc comes from low-yielding vines planted in 1972, which were originally planted as bush vines but recently lifted onto trellises. The vines are planted in decomposed granite soils, at altitudes of 250 to 300 meters above sea level. Close proximity to False Bay ensures cooling breezes in the warm summer months.

VINTAGE

A cold, wet winter preceding the 2021 growing season resulted in delayed budburst and a similarly delayed harvest. Flavour development peaked early resulting in full-flavoured, ripe styled Chenin Blancs with healthy levels of natural acidity this year.

VINIFICATION AND MATURATION

The grapes were picked in three different passes in order to achieve optimum ripeness and balance in the final wine. The grapes were handpicked in the early morning hours, with bunch selection done in the vineyard. Fruit was cooled down and then gently pressed, whole bunch, and the juice was settled overnight without the use of settling enzymes. Fermentation occurred naturally in French oak barrels (20% new), using indigenous yeasts, with about 20% of the volume completing malolactic fermentation. The wine was aged on its lees in barrel for 10 months, without *batonage*.

TASTING NOTES

This show stopping white displays effusive aromas of white flower, stone fruit, honey and toast which erupt into opulent flavours of pear, orange blossom, caramel and spice. It's a world class wine offering that strikes a brilliant balance between lush fruit and crisp, mouth-watering acidity.

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