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The Independent Consumer's Guide to Fine Wines



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2005 De Morgenzon Chenin Blanc Add to Print List

RATING: 93 points

PRODUCER: De Morgenzon

FROM: South Africa

VARIETY: Chenin Blanc

DRINK: 2011 - 2016

ESTIMATED COST: \$30

SOURCE: eRobertParker.com,
 #196
 Aug 2011

The debut 2005 Chenin Blanc has an intense nose with secondary aromas beginning to drive the aromatics with scents of wet wool, pink grapefruit, shaved almond and a little dried honey. The palate is medium-bodied with fine delineation on the very harmonious entry with touches of lemon curd, orange peel, apricot and spice whilst the finish is long and persistent. This is an outstanding maiden vintage that seems to be aging beautifully. Drink now-2016+

Classical music drifts over the vineyard to entertain the vines at De Morgenzon and encourage them to bear quality fruit. Perhaps that is no surprise since proprietors Wendy and Hylton Appelbaum own Classic FM radio. In 2010, Carl van der Merwe joined as head winemaker from Quoin Rock, though previous winemaker Teddy Hall remains in an advisory role. They offer an entry-level range from younger vines under the -DMZ- label, but De Morgenzon is best known for their outstanding Chenin Blanc sourced from their 40-year old vines. Carl uses an oxidative technique, fermenting the wine in barrel and not topping it up for six months, giving angels 3% share. The wine is raised in around one-third new oak and usually has 4-5 gms/L residual sugar. Carl took me through a vertical of their Chenin Blanc, but we began with the DMZ range.

Importer: Cape Classics, New York, NY; tel. (212) 686-1300

-Neal Martin

[Past Reviewers](#)[Links](#)[The Wine Advocate Fund](#)[Educational](#)[Retailer](#)[Accessory/Storage](#)[Other](#)2006 De Morgenzon Chenin Blanc [Add to Print List](#)**RATING:** 88 points**PRODUCER:** De Morgenzon**FROM:** South Africa**VARIETY:** Chenin Blanc**DRINK:** 2011 - 2011**ESTIMATED COST:** \$30**SOURCE:** eRobertParker.com,
#196
Aug 2011

The bouquet of the 2006 Chenin Blanc is a little more straightforward than ensuing releases with notes of dried orange peel and beeswax. However, it does not exhibit the same level of delineation as the 2005. The palate is medium-bodied with fine balance and poise. There are light peach and mango flavours, leading to a crisp, vibrant finish that just seems to taper away. Drink now.

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*-Neal Martin*2007 De Morgenzon Chenin Blanc [Add to Print List](#)**RATING:** 94 points**PRODUCER:** De Morgenzon**FROM:** South Africa**VARIETY:** Chenin Blanc**DRINK:** 2011 - 2018**ESTIMATED COST:** \$30**SOURCE:** eRobertParker.com,
#196
Aug 2011

The outstanding 2007 Chenin Blanc has a slightly lighter bouquet than the 2008, with grapefruit, orange-blossom and jasmine aromas, with very fine definition, if not quite the intensity of the ensuing vintage. The palate is very fresh and very pretty: a floral, honeysuckle-entry infused with heady orange essence, apricot and white peach flavours. There is a wonderful sense of symmetry towards the finish, making this a superb Chenin Blanc. Drink now-2018+

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*-Neal Martin*2008 De Morgenzon Chenin Blanc [Add to Print List](#)**RATING:** 91 points**PRODUCER:** De Morgenzon**FROM:** South Africa**VARIETY:** Chenin Blanc

The 2008 Chenin Blanc has impressive aromatic intensity with beeswax, jasmine and honeysuckle aromas. The palate is medium-bodied and showing a little more tautness and tension than the 2009 with a ripe, waxy-textured finish that lingers beautifully. It is more forward compared to the other vintages, but it

DRINK: 2011 - 2015
ESTIMATED COST: \$30
SOURCE: eRobertParker.com,
 #196
 Aug 2011

is drinking well now. Drink now-2015.

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-Neal Martin

2010 De Morgenzon Dmz Chardonnay

Add to Print List

RATING: 88 points
PRODUCER: De Morgenzon
FROM: South Africa
VARIETY: Chardonnay
DRINK: 2011 - 2013
ESTIMATED COST: \$20
SOURCE: eRobertParker.com,
 #196
 Aug 2011

Aged 20% in new oak for 10 months, the 2010 Chardonnay would benefit from a little more delineation on the nose that has a leesy veneer. The palate is medium-bodied with ripe tropical fruit on the entry. It has racy acidity, nice depth and length, plus an attractive waxy finish. This is good value. Drink now-2013.

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-Neal Martin

2010 De Morgenzon Dmz Sauvignon Blanc

Add to Print List

RATING: 87 points
PRODUCER: De Morgenzon
FROM: South Africa
VARIETY: Sauvignon Blanc
DRINK: 2011 - 2011
ESTIMATED COST: \$20
SOURCE: eRobertParker.com,
 #196
 Aug 2011

The 2010 DMZ Sauvignon Blanc has a lifted grassy, spicy bouquet with just a touch of nettle. It has a vibrant entry, good acidity with touches of lemon and lime zest and hints of fresh asparagus right on the finish. Drink now.

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Chenin Blanc sourced from their 40-year old vines. Carl uses an oxidative technique, fermenting the wine in barrel and not topping it up for six months, giving angels 3% share. The wine is raised in around one-third new oak and usually has 4-5 gms/L residual sugar. Carl took me through a vertical of their Chenin Blanc, but we began with the DMZ range.

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-Neal Martin

2010 De Morgenzon Dmz Syrah

Add to Print List

RATING: (87-89) points

PRODUCER: De Morgenzon

FROM: South Africa

VARIETY: Syrah

DRINK: 2011 - 2014

ESTIMATED COST: \$20

SOURCE: eRobertParker.com,
#196
Aug 2011

The 2010 DMZ Syrah was aged in aged 75% in barrel (25% of which new oak) for what will be 18 months, blended with 15% Grenache and Mourvedre. It has a fine, lifted, pure bouquet with blackberry, bilberry and a touch of hung game courtesy of the Mourvedre. The palate is full-bodied with -chunky- Syrah, dry tannins and lots of extract, demonstrating good weight towards the finish. This is a well-made commercial Syrah at great value. Drink now-2014.

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-Neal Martin

2009 De Morgenzon Reserve Chenin Blanc

Add to Print List

RATING: 93 points

PRODUCER: De Morgenzon

FROM: South Africa

VARIETY: Chenin Blanc

DRINK: 2011 - 2017

ESTIMATED COST: \$30

SOURCE: eRobertParker.com,
#196
Aug 2011

The 2009 Reserve Chenin Blanc (the renamed Chenin Blanc) has a light golden hue. The nose is muted at first but opens up to offer honeysuckle and candied orange peel aromas. The palate is very pure and well balanced with good acidity, apricot, Clementine and a touch of lime zest that leads to a very poised finish. This is a consummate Chenin Blanc, although I suspect that the 2010 will be even better. Drink now-2017.

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-Neal Martin

2010 De Morgenzon Reserve Chenin Blanc

Add to Print List

RATING: (92-94) points

PRODUCER: De Morgenzon

FROM: South Africa

VARIETY: Chenin Blanc

DRINK: 2012 - 2017

ESTIMATED COST: \$30

SOURCE: eRobertParker.com,
#196
Aug 2011

Due to be bottled the next week, the 2010 Reserve Chenin Blanc has a very pure bouquet that likes to unfurl in the glass: peach, dried apricot and a touch of jasmine breaking through all with fine definition. The palate is well balanced with good acidity. It has a lovely slightly viscous texture with a complex finish of apricot, citrus peel, lime and just a touch of spice. Very harmonious and beautifully poised: this is what a sublime Chenin Blanc this will be! Drink 2012-2017+.

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About Maturity and Drink Dates: Most reviews in The Wine Advocate include a period during which the wine should ideally be consumed. We express it as a range of years (Drink Dates) and we use that range to calculate a "Maturity" for the wine as of the current date. Maturity values are: Young - the early drink date is in the future; Early - first third of the drink date range; Mature - middle third of the range; Late - last third of the range; Old - the late drink date is in the past.

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