



DMZ Chardonnay 2008

Bright, old gold. Sweet vanilla and almonds on the front of the nose with clean tropical fruit to follow. Delicate oak support. Rich and full in the mouth with layers of full fruit flavours including apricot and white peach and always the vanilla backing. Spicy, brisk finish will lend to a few more years of bottle development

Technical Detail

Alcohol	14.5 %vol
pH	3.16
RS	2.5 g/l
Total acid	6.6 g/l
Origin	<i>Stellenbosch</i>

In the Vineyard

These Chardonnay vineyards are situated on the farm De Morgenzon in the Stellenbosch kloof. The vineyard is managed to ensure natural high acidity and full flavour concentration. The yield was 8 tons (30 hl/ha – only free-run juice used) per hectare.

The Harvest

The grapes were handpicked and selected in the early morning at between 24.0° and 24.8° Balling. The yield was 5.8 (30hl/ha – only free- run juice used) tons per hectare with acids above 7,0 g/l and pH's generally below 3,1.

In the Cellar

Bunch selection was done in the vineyard. The grapes were lightly crushed and the free-run juice was allowed to settle overnight. Only natural yeast was used in making this wine, using the indigenous micro flora on the grapes. The juice with the fluffy lees was then fermented in French oak barrels. Fermentation took place in a 14 °C cellar but actual fermentation temperatures were not monitored. Chardonnay matured in barrel for ten months on the lees: thereafter it was racked, lightly filtered and bottled without being stabilized.

Ageing Potential

This wine is drinking very now and will improve over the next four years and should last for many more to come.