VINEYARDS:
The fruit for DMZ Sauvignon Blanc is selected from premium trellised vineyards located in cooler areas of the Western Cape. Vines are 6-10 years old. Stellenbosch parcels are marked by weathered granite soils and benefit from morning sun, high elevation and exposure to the cooling False Bay breezes. The Kogelberg/Betty’s Bay area of Elgin, in close proximity to the Atlantic coast, boasts a very cool microclimate. Here grapes are grown in Bokkeveld shale soils.

VINTAGE:
2013 had cool conditions in the early part of the ripening season, resulting in fruit with elegant flavor profiles and high natural acidity. Some very warm spells around harvest time made it necessary for the fruit to be harvested very quickly to prevent excessive ripeness.

VINIFICATION AND MATURATION:
Grapes were handpicked, gently de-stemmed and lightly pressed, and the juice was treated carefully with minimal exposure to oxygen. It was cold settled overnight without the use of enzymes, then inoculated with selected yeasts. A long, cool fermentation was followed by an extended time on the lees with periodic stirring. A small portion of the wine (5%) was barrel fermented in a combination of first, second and third fill barrels for a richer texture and fuller mouthfeel.

TASTING NOTES:
DMZ is DeMorgenzon’s value label, where the objective is to produce classic, elegant, well-balanced wines which over-deliver in terms of quality for price.

Upfront aromatics of passion fruit and citrus greet the nose following through to a rich palate that yields ripe fruit flavors with a nettle edge. A brisk acidity and stony minerality give natural freshness and length.