

ANNO



1700

**VERGELEGEN**



## **PREMIUM CHARDONNAY 1994**

### **Origin**

Only a small percentage (6%) from Vergelegen's own grapes. All vineyards lie within the Stellenbosch region, either in the vicinity of Somerset West or the Bottelary hills near the town of Stellenbosch. Vineyard age varies from four to ten

### **Vinification**

Major component (72%) was barrel fermented and aged in the small barrels on gross lees for five months. Most of the barrels were third and second fill, with only 15% being new. Some barrels (25% of total wine) were encouraged to undergo malolactic fermentation, which took four months. The tank fermented wine was stored on gross lees and stirred every two months, for five months after which the two components were blended.

### **Composition**

100 % Chardonnay

### **Analysis**

13.58 % Alc  
2.7 g/l RS  
6.8 g/l TA  
3.45 pH  
71 Total SO<sub>2</sub>

### **Maturation**

Ready for consumption on release, but will certainly exhibit more fruitiness and complexity as it develops over the next year. Best consumed within four to five years

### **Tasting Note**

The warm, dry vintage has resulted in a fuller, richer wine than usual for Vergelegen's Chardonnay. It retains the qualities of fruitiness, excellent wood intergration and uncloying finish that make our Chardonnay so drinkable. Excellent with shellfish, fish, chicken, pasta and veal. Serve lightly chilled.