

ANNO



1700

VERGELEGEN



PREMIUM CHARDONNAY 1995

Origin

Portion from Vergelegen's own grapes increased to 33% from 6% in 1994. Rest from four other farms, two neighbouring Vergelegen and the others near Stellenbosch. Vineyards vary in age from four to 11 years. Average yield approximately 5,6 to

Vinification

Half the grapes were crushed and destalked, but not given skin contact; while the other half was fed directly to the press and pressed whole. Just over half (55%) of the wine was barrel fermented, stored in the 225 litre bariques for seven months and stirred and topped weekly. Most of the barrels were older, with only 10% of the wine having been in new wood. Less than 2% was aged in American Oak. For the first time a significant portion (29%) was allowed to undergo spontaneous fermentation, and 25% underwent secondary malolactic fermentation. The tank fermented wine was stored cool and stirred bi-monthly. Blending took place just prior to bottling.

Composition

100 % Chardonnay

Analysis

13.42 % Alc
2.8 g/l RS
6.5 g/l TA
3.45 pH
95 mg/l Total S02
22.2 g/l Extract

Maturation

Ready for consumption on release, but will exhibit more of its character as it develops over the next year. Has the structure to age very well, probably for three to four years.

Tasting Note

Another good year for Vergelegen Chardonnay, possibly the most immediately appealing of our four vintages. Fruity, well-integrated, dry finishing style firmly established now. Excellent with shellfish, chicken, pasta and veal. Serve lightly chilled.