

ANNO



1700

VERGELEGEN



PREMIUM CHARDONNAY 1996

Origin

The grapes came from three farms in the Stellenbosch area: Vergelegen (38%), its southern neighbour Groot Intimis and a grower on the slopes of the Simonsberg. Vineyard age varies from five to eleven years and the average yield was around 6

Vinification

All the grapes were crushed and destalked, but no skin contact was given. Just over half (53%) was fermented and aged in 225 l barrels, stirred weekly for seven months. Only 10% of the barrels were new, the rest mainly second and third fill. Though a number of selected yeast strains were used, 29% fermented spontaneously. Tank fermentation temperatures were around 16°C as compared to 24°C in barrel. About seven months, just before clarification and bottling, the components were blended.

Composition

100 % Chardonnay

Analysis

12.42 % Alc
1.7 g/l RS
6.2 g/l TA
3.4 pH
21 g/l Total SO₂ Extract

Maturation

Though ready on release it will most likely only show its true colours after six months when the flavours will have fully developed. Should age for two to three years.

Tasting Note

The cool vintage resulted in a lighter style which flavours drinkability rather than ageability. Sweet citrus, green melon (spanspek) fruit supported by buttery flavours. Well integrated, dry finish. Excellent with shellfish, chicken, pasta and veal. Serve lightly chilled.