

ANNO



1700

VERGELEGEN



PREMIUM CHARDONNAY 1998

Origin

The grapes were sourced from premium vineyards, both on Vergelegen and Durbanville.

Vinification

The grapes were picked at optimum flavour development. The grapes were picked in 500 kilogram bins and sorted on a table to ensure that only premium grapes got processed. No skin contact was allowed. The grapes were gently pressed (ripe grapes and hot climate results in higher phenol content, therefore gentle pressing required), to avoid the extraction of harsh tannins which can cause bitterness. Settling was controlled through turbidity readings to ensure that the juice was not too clean.

93% of the juice was fermented in small 225 l oak barrels and matured for a further 6 months on the lees.

Composition

100 % Chardonnay of which 85% were Vergelegen grapes and the balance of 15% were grapes from Durbanville.

Analysis

13.62 % Alc
2.9 g/l RS
6 g/l TA
3.43 pH
102 gm/l Total SO₂
22.7 g/l Extract

Maturation

Drinks well now, but will improve with further maturation over the next few years.

Tasting Note

The wine shows a pale lime green colour with citrus, soft biscuit/vanilla and ripe fruit flavours. The taste is full and long with excellent fruit and wood intergration. Best served at 10-12°C with smoked salmon, oysters, grilled rainbow trout or poultry.