

ANNO



1700

VERGELEGEN



PREMIUM CHARDONNAY 1999

Origin

The grapes were all sourced from Vergelegen's Premium Vineyards located on South/South West facing slopes. The soils are Helderberg granite or Clovelly.

Vinification

No skin contact is employed. 30% of total volume were whole bunch pressed, the remainder destemmed, crushed and pressed. Juice recovery amounted to 585 l/ton, which indicates the extremely gentle handling. After settling overnight, the juice was racked to 225 l French barrels for fermentation. 100% of the wine was barrel fermented and matured on the lees of 7 months.

Composition

100 % Vergelegen Chardonnay.

First time that only our grapes were used for standard label.

Analysis

13.5 % Alc
2.9 g/l RS
6.5 g/l TA
3.24 pH
34 mg/l Free SO₂
97 mg/l Total SO₂
24.5 g/l Extracts

Maturation

Drink now, but will improve with further maturation.

Tasting Note

Pale lime green colour with intensely focused flavours showing lime/lemon, biscuits, toast and ripe fruits. The taste is long and full with excellent fruit/wood integration. Best served at 10-12°C with smoked salmon, oysters, grilled rainbow trout and poultry.