

ANNO



1700

VERGELEGEN



PREMIUM CHARDONNAY 2000

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. Rootstock used is R 110 – which is very suitable for dry-land conditions.

Vinification

No skin contact is employed. 30% of the total volume was 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 % Chardonnay

Analysis

13.5 % Alc
2.9 g/l RS
6.5 g/l TA
3.2 pH

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.