

ANNO



1700

VERGELEGEN



PREMIUM CHARDONNAY 2001

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. The majority of the grapes are whole bunch pressed, settled, and then racked to 225l French barrels for fermentation. 100% of the wine is barrel fermented and matured on the lees for 10 months.

Composition

100 % Chardonnay

Analysis

13.5 % Alc

2.2 g/l RS

6.0 g/l TA

3.23 pH

Maturation

Drink now or over the next 4-6 years.

Tasting Note

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