

ANNO



1700

VERGELEGEN



PREMIUM CHARDONNAY 2003

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 were whole bunch pressed, settled to a turbidity of 175 NTU's and then racked to 225l French barrels for fermentation. 84% of the wine was barrel fermented and matured on the lees for 9 months. The rest was tank fermented for freshness.

Composition

100 % Chardonnay

Analysis

14 % Alc
2.3 g/l RS
6.3 g/l TA
3.24 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.