

ANNO



1700

VERGELEGEN



PREMIUM CHARDONNAY 2004

Origin

The grapes were 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. As a result of cool conditions and wind, yields were extremely low at 4.5 tons/ha. The wine also contains some 20% Chardonnay sourced from the Constantia Valley.

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. 100% of the wine was barrel-fermented and matured on the lees for 7 months.

Composition

100% Chardonnay

Analysis

13.5% Alc
3.2 g/l RS
6.1 g/l TA
3.3 pH

Maturation

Drink now or over the next 3-4 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.