

ANNO



1700

VERGELEGEN



PREMIUM CHARDONNAY 2008

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.

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. 40% of the wine was barrel fermented and matured on the lees for 10 months. The remainder(60%) was fermented in stainless steel tanks.

Composition

100 % Chardonnay

Analysis

14.0 vol % Alc
2.2g/l RS
6.4g/l TA
3.47 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.